



GUNN ESTATE RESERVE MARLBOROUGH PINOT NOIR 2018



Vintage Summary

Summer in Marlborough was a warm one, so we started picking fruit earlier than normal. We had one short rain event early on, but that was followed by more lovely warmth giving a real boost to flavour ripening over that time. Harvest is always busy in Marlborough but with our range of vineyards across a number of microclimates, we managed to capture vineyards, one by one, at their perfect flavour profile.

As ever, picking dates were critical, with our Pinot Noir fruit being harvested during the dry, late vintage period. The long, hot summer has created a ripe, vibrant fruit profile, deliciously typical of a Marlborough Pinot Noir.

Winemaker's Note

Rich garnet in colour. Aromas of ripe, red berries, blackberry and plum are complemented by hints of savoury oak spice, forest floor and shitake mushrooms. The palate has a rich fruit drive with firm, ripe tannins enhanced by light acidity.

Vinification

Selectively harvested Pinot Noir from our Marlborough vineyards has been carefully destemmed to fermenters. Gentle handling through ferment and pressing has yielded a concentrated and supple wine. Use of French and Hungarian oak has added texture and complexity.

Technical Details

Variety:	Pinot Noir
Food Matches:	Beef and duck dishes
Cellaring:	5 years
RS:	Dry
Alcohol:	14%
pH:	3.9
TA:	4.75 g/L

