

Gunn Estate Reserve Marlborough Pinot Noir 2017

Vintage Summary

Vintage 2017 in Marlborough was set up by cooler flowering weather – this resulted in lighter crops than normal, and looser bunches (which eases disease pressure further down the track). The summer saw cooler and wetter growing patterns than normal, although night-time temperatures were more moderate than normal. These conditions contribute to a ripe yet vibrant flavour profile that typifies Marlborough Pinot Noir.

Winemaker's Note

Aromas of cherry and wild berry are complemented by an earthy, brambly, forest-floor background. Dried sage also present. The palate shows good plushness with dark cherry flavours. The tannin is velvety and plays nicely in the wine.

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.

Technical Details

Variety:	Pinot Noir
Food Matches:	Duck and lamb dishes with good friends and great times
Cellaring:	Up to 5 years
RS:	Dry
Alcohol:	13.5 %
pH:	3.71
TA:	5.55 g/L



