



GUNN ESTATE RESERVE MARLBOROUGH SAUVIGNON BLANC 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.

Our Sauvignon Blanc lapped up the sunshine, resulting in wines with distinct richness and texture with above average aromatic intensity.

Winemaker's Note

The wine shows aromas of guava and pink grapefruit with a pleasant hint of lime zest. On the palate the wine shows an initial weighty impact followed by a vibrant acidity that carries the flavours of lime and grapefruit.

Vinification

Grapes harvested in the cool of the night were gently pressed and the juice clarified quickly to retain the maximum aroma expression. Selected strains of yeast were added to fully capture the aromatic intensity of this vibrant Sauvignon Blanc. Ferment was undertaken at cool temperatures over several weeks before blending and filtration.

Technical Details

Variety:	Sauvignon Blanc
Food Matches:	Fresh seafood and shellfish, flavoured chicken dishes
Cellaring:	Up to two years
RS:	5 g/L
Alcohol:	12.5%
pH:	3.18
TA:	7.5 g/L

