



GUNN ESTATE RESERVE MARLBOROUGH PINOT NOIR 2019



Vintage Summary

2019 vintage was one of the best we've seen in decades. A combination of the hot summer and lower fruit yields meant that the harvest occurred around two weeks earlier than the long-term average. Fruit was in perfect condition across all Marlborough varieties loaded with intensity.

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, rich and vibrant fruit profile, deliciously typical of a Marlborough Pinot Noir.

Winemaker's Note

This dark garnet coloured Pinot Noir has aromas of dark cherry, wild forest berries and dark chocolate supported by notes of Shiitake mushrooms, vanilla and nutmeg. The vibrant palate has excellent texture with fine powdery tannins and a seam of acid that assists length.

Vinification

Grapes harvested from a selection of our Marlborough vineyards were gently destemmed to fermenters. Following a period of cold soak, the Pinot Noir was fermented with careful handling to preserve fruit and build supple texture. Use of French and Hungarian oak has added texture and complexity.

Technical Details

Variety:	Pinot Noir
Food Matches:	Duck, lamb or game-meats
Cellaring:	2 - 5 years
RS:	Dry
Alcohol:	13.5%
pH:	3.65
TA:	4.8 g/L

