



Gunn Estate Reserve Marlborough Pinot Gris 2020

Vintage Summary

Marlborough experienced a classic cool climate growing season leading into the 2020 harvest. A mild winter merged gently into an early spring, followed by a cooler start to summer. Our Pinot Gris lapped up the sunshine in the second half of the summer, which hit record temperatures, resulting in superb ripening conditions. Our diverse range of vineyards spread across several microclimates, ensured that we harvested each parcel of fruit at their best expression, with some great intensity seen in all varietals.

Winemaker's Note

This wine shows aromas of oven-baked pear crumble with an overlay of jasmine flowers and crystallised ginger. The palate is full-bodied and perfectly balanced offering a light acidity and lingering pear flavours.

Vinification

Grapes were harvested cold and delivered quickly to the winery to ensure colour and tannin extractions were minimised. The grapes were lightly pressed, and the juice then clarified. The juice was fermented with yeasts ideal for aromatic Pinot Gris. The ferment was stopped early to give a plush, rich off-dry palate.

Technical Details

Variety:	Pinot Gris
Food Matches:	Lightly spiced Asian dishes
Cellaring:	Up to five years
RS:	11.7 g/L
Alcohol:	14.0%
pH:	3.4
TA:	5.5 g/L

