



GUNN ESTATE RESERVE MARLBOROUGH PINOT GRIS 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.

Winemaker's Note

The wine shows aromas of Nashi pears, lemon meringue and baking spices – also hints of red apple and nougat. The palate has a lush entry – very approachable and flows well across the palate. It has a lingering flavour persistence showing baked pear.

Vinification

To ensure the colour and grape tannin extractions were minimised, grapes were harvested cold and promptly delivered to the winery. The grapes were then gently pressed and the juice rapidly clarified to minimise colour impact. Fermentation was done in small vessels using a variety of Pinot Gris friendly yeasts to give full varietal expression. The finished wine required minimal fining as the palate balance worked perfectly with the sugar residual.

Technical Details

Variety:	Pinot Gris
Food Matches:	Aperitif or Asian inspired dishes
Cellaring:	1 – 3 years
RS:	13.5 g/L
Alcohol:	14%
pH:	3.55
TA:	4.95 g/L

