



GUNN ESTATE RESERVE HAWKE'S BAY CHARDONNAY 2020

Vintage Summary

The Hawke's Bay 2020 growing season was a little warmer than average and quite a bit drier, with some fantastic sunshine late in the summer. Disease pressure was non-existent, and the fruit was in perfect condition across all varietals. This allowed us to pick the grapes when they were showing good natural acidity relative to their sugar and flavour ripeness. Perfect for all our wine styles.

Winemaker's Note

Aromas of grapefruit, citrus blossom and peach are supported by toasted coconut and baking spices. The palate is supple and rich with great length providing citrus flavours.

Vinification

The grapes were transferred to press and gently moved to tank for ferment using some French oak to aid structure and complexity. After extended tank age with regular lees stirring to aid mouthfeel, the wine was filtered before bottling.

Technical Details

Variety:	Chardonnay
Food Matches:	Lamb and chicken dishes
Cellaring:	3 – 5 years
RS:	Dry
Alcohol:	13.0 %
pH:	3.41
TA:	5.35 g/L

