



GUNN ESTATE RESERVE MARLBOROUGH SAUVIGNON BLANC 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 Sauvignon Blanc 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

Classic tropical aromas of passionfruit and mango are supported by a mineral background. Vibrant in the mouth, this textural wine offers a fresh citrus acidity that carries great length leaving flavours of lime, nettle and grapefruit.

Vinification

Grapes harvested in the cool of the night were gently pressed and the juice clarified quickly to retain maximum aromatic expression. Select strains of yeast were added to fully capture the intensity of this vibrant Sauvignon Blanc. Ferment was undertaken at cool temperatures over several weeks and the wine received minimal handling prior to blending, filtration and bottling.

Technical Details

Variety:	Sauvignon Blanc
Food Matches:	Shellfish and white meat dishes
Cellaring:	Best consumed young but will cellar for three years
RS:	4.2 g/L
Alcohol:	13.0%
pH:	3.05
TA:	8.1 g/L

