



TASTING NOTES

Mission Estate

Marlborough Pinot Noir 2017

Viticulture

The vineyard for this wine is Mission's Cable Station Road block in the Awatere Valley. The soils are a free draining clay loam/loess and naturally devigorating. The Pinot block has a gently sloping aspect. The free draining soils and dry climate assures a low crop with small bunches and tiny berries with intense flavour. The vines were trained using careful canopy management and picked at optimum maturity. Brix at harvest was 20.6 on the 11th of April.

Winemaking

We used cold soaking for four days before fermentation started. There was a daily pump over regime. The fermentation was fairly warm and fast; peaking at 29 degrees. After fermentation there was daily tasting to find when the wine had gained its optimum texture before pressing. This post fermentation maceration lasted 7 days. The wine was matured in tank to produce a forward, fruit driven style.

Tasting Notes

This 2017 Pinot Noir has a bright colour and a sweet floral bouquet of red cherries, strawberry and spicy aromas. The palate is medium bodied and carries an abundance of sweet fruit and ripe silky tannins. The wine has a fine structure with a rich long finish.

Cellar Potential

Crafted to provide drinking pleasure in the term short; this Pinot Noir will develop more complexity over the next 2-5 years.

Alcohol	13.0%
Acidity	5.1 g/l
pH Level	3.59

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TASTING NOTES

Mission Estate Marlborough Sauvignon Blanc 2020



Viticulture

The fruit is grown on the Blind River vineyard located in the Awatere Valley sub region of Marlborough. The cool climate here is heavily influenced by the close proximity to the ocean. Maritime winds promote vine health and encourage the grapes to grow thick skins which contributes excellent structure to the finished wines. The gentle rolling slopes are on free-draining soils critical to restricting vine vigour which is excellent for development of fruit flavour intensity. The blocks are planted over a series of elevations which contribute balance and complexity to the final blend.

Winemaking

On arrival at the winery the fruit was crushed with minimal skin contact and the free-run juice and light pressings were separated for a cool fermentation in stainless steel tank. The juice was inoculated with yeast strains specifically developed for optimum aromatic and varietal character development. Post fermentation, the batches were selected to create the final blend.

Tasting

The nose is fresh, bright and vibrant with gentle aromas of cut grass, nettles, gooseberries and piquant fresh herbs. On the palate the wine is bold, up-front and zesty with mouth-filling flavours of passionfruit, gooseberries and fresh herbs.

Cellar Potential

Enjoy now or in the the next two years.

Alcohol	13 %
Acidity	8.5 g/L
Residual Sugar	6 g/L
pH Level	3.05

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TASTING NOTES

Mission Estate Hawke's Bay Cabernet Sauvignon 2018

Viticulture

The hot summer conditions created an exceptional vintage for Cabernet Sauvignon in 2018. The fruit for this vintage was sourced from the warmest Hawke's Bay inland sites and grown on free draining, stony soils. These vineyards were carefully managed with low crop loads to ensure fully ripened fruit. Leaf plucking around the bunches and fruit thinning gave a balanced crop load. Fruit was harvested at optimum ripeness.

Winemaking

The blend is 86% Cabernet Sauvignon and 14% Merlot. The grapes spent an average of 15 days on skins with a short post fermentation maceration. There were minimal pump-overs to avoid over extraction. The wines were aged in oak barrels and stainless steel for 15 months before bottling.

Tasting Notes

This Cabernet Sauvignon has a vibrant red colour, cassis and blackcurrant notes on the nose, with spicy complexity. The palate is rich and full bodied with delicious sweet fruit and freshness. This wine has excellent structure well-balanced with excellent fruit intensity and the ability to age for some years.

Cellar Potential

Made for drinking now but will develop over the next five years.

Alcohol	13%
Acidity	5.4 g/L
Residual Sugar	<1g/L
pH	3.85

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TASTING NOTES

Mission Estate Hawke's Bay Chardonnay 2019

Viticulture

After an extraordinary summer with very warm days and nights in January the fruit achieved fantastic levels of maturity and great flavour development.

The fruit for this wine was sourced from premium Hawke's Bay vineyards. The clones for this wine were predominantly Mendoza and Clone 15. The low crops carried on these clones of around seven tonnes per hectare and the very good summer gave us fruit with perfect maturity and full flavour development at harvest time. This fruit had good hang time get the ultimate in maturity and flavour development.

Winemaking

The grapes were carefully pressed to create a soft fruit led wine with fine mouthfeel. Hard pressings were excluded from the blend. The light oak flavours are well integrated and the use of different yeast strains during fermentation gives extra complexity. After fermentation the wine spent six months on the yeast lees to further integrate the oak and add creaminess to the palate. The wine underwent no malolactic fermentation.

Tasting Notes

The light oak aging on yeast lees has given a soft style that is elegant and well structured. The nose has spicy, smoky and toasty aromas. The palate is rich and quite buttery with soft mouth feel and lovely flavours in the mid palate. They are reminiscent of stone fruit and citrus with subtle vanilla undertones from the oak. The fresh finish is clean and persistent.

Cellar Potential

This wine has sufficient structure and fruit to cellar for five years.

Alcohol 13.5 %

Acidity 5.5 g/l

Residual Sugar <1g /l

pH Level 3.45

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TASTING NOTES

Mission Estate Rosé 2019

Viticulture

Merlot and Cabernet Sauvignon are the predominant varieties for this Rosé. The fruit was sourced off premium Hawke's Bay vineyards; the vines are predominantly located within the iconic Bridge Pa triangle and Gimblett Gravels. These vines had their crops thinned early in the season to ensure low yields of intensely flavoured fruit. Leaf plucking was employed to expose the fruit to encourage ripening during the very hot summer of 2018/19.

Winemaking

The grapes for this wine were specifically targeted with the intention of producing a premium Rosé. This is a key factor in crafting a high quality Rosé. All too often Rosés are simply a by-product of the red winemaking process. By deliberately targeting this fruit for Rosé production we were able to treat it appropriately. This process protects it from oxidation from the moment of harvest, pressing the grapes as they arrive at the winery as well as the clarifying of the juice and inoculating for fermentation. This preserved the vibrant fruity aromas and flavours and kept the palate delicate and soft. We selected a highly aromatic yeast strain and fermented at cool temperatures. The result is a vibrantly aromatic wine with a beautiful pale pink hue and a fresh, juicy palate.

Tasting Notes

The colour is pale pink with tones of rose-gold and copper. The nose is sweet and lifted with intense aromas of crushed raspberries, watermelon and peach. The palate just off dry and the natural fruit sweetness is balanced with a mouth-watering acidity that gives the wine a juicy sensation. The phenolics are soft yet present, filling the wine out and adding length to the flavours of crushed berries and watermelon.

Cellar Potential

Whilst beautifully fresh and vibrant young, this wine will still be appealing after 2-3 years.

Alcohol	13%
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Acidity	5.4 g/l
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Residual Sugar	7 g/l
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Ph Level	3.47
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