



TASTING NOTES

Mission Estate Hawke's Bay Cabernet Sauvignon 2016

Viticulture

Due to a very hot summer in 2016, Hawke' Bay had another superb red wine vintage. The Cabernet Sauvignon grapes was a large contributor to this exceptional vintage. The fruit for his vintage was sourced from the warmest inland sites in Hawke's Bay and grown on free draining, stony soils. These vineyards were carefully managed with low crop loads to ensure fully ripened fruit. We used the techniques of leaf plucking around the bunches and fruit thinning to give a balanced crop load. Fruit was harvested at close to 22 Brix.

Winemaking

Produced sustainably, the blend is 94% Cabernet Sauvignon, 5% Cabernet Franc and 1% Merlot. The grapes spent an average time on skins of 15 days 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 some spicy complexity. The palate is rich and full bodied with good sweet fruit and freshness. This wine has good structure that is 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	13.2%
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Acidity	5 g/l
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Residual Sugar	Dry
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