



## TASTING NOTES

### Mission Reserve

### Noble Harvest 2012

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#### Viticulture

We hand harvested a marvellous parcel of fruit, covered in Botrytis Cinerea (Noble Rot) in vineyards on the stony red metal soils of Hawke's Bay. Selections were made in 2 passes, the first on the 23rd of April at 38° Brix and then again on 24th of April at 50° Brix. We also included small hand harvested parcels of Semillon and Viognier in the fermentation to give more acidity and improved balance to the wine. The blend is 72% Chardonnay, 20% Semillon and 8% Viognier.

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#### Winemaking

The fruit was fermented in stainless steel to a point where there was perfect balance of the acidity, sugar and alcohol. This is a stylistic choice, aiming for a sweet table wine with vinosity and structure. Mission's style pushes the envelope further than is common in New Zealand to make a style that is more classical and so suitable to accompany food.

#### Tasting Notes

The colour is golden and will deepen as the wine ages in bottle. The wine is characterised by its balance of sweetness and zingy acidity. The aromatics show the typical botrytis influence along with layers of apricot, peach and honey. The finish is rich and long with good viscosity.

#### Cellar Potential

With age the wine will develop in complexity and intensity.

<b>Alcohol</b>	14 %
<b>Acidity</b>	9.4 g/l
<b>Residual Sugar</b>	144 g /l
<b>pH Level</b>	3.88

*The birthplace of New Zealand wine... since 1851*

