



TASTING NOTES

Mission Reserve Central Otago Pinot Noir 2014



Viticulture

The fruit was grown on a single vineyard site in the Cromwell basin in the Pisa Range sub region. This vineyard site is naturally devigorating; the soils are gravelly with loess and clay particles of diverse origin. The vines were trained using VSP (vertical shoot positioning) canopy management and cropped at 8 tonnes per hectare. Fruit was hand harvested at 23.6 Brix.

Winemaking

The fruit was 100% de-stemmed, where it underwent a cold soak period of 3 days. A select yeast was used to begin the fermentation, which took a period of 5 days. During the fermentation, the colour, flavour and tannin were extracted from the fruit twice a day using a combination of gentle pumpovers and sparging. The temperature peaked at 30 degrees at the height of the ferment. The wine was held in contact with the skins for a post maceration period of 15 days, before being pressed to French oak barrels. The wine aged in 100% French oak barrels for 12 months, before a light egg white fining and filtration prior to bottling.

Tasting Notes

This 2014 Pinot Noir has a deep bright colour and a rich bouquet of cherries and dark fruit. The palate is full bodied and carries very sweet fruit and delicious tannins. The wine is complex, supple and with ripe long finish.

Cellar Potential

Produced to provide drinking pleasure in the term short; this Pinot Noir will develop more complexity over the next 5-10 years.

Alcohol	14.1%
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Acidity	6.1g/l
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Ph Level	3.56
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