



## TASTING NOTES

### Mission Estate Hawke's Bay Riesling 2016

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#### Viticulture

Fruit was harvested on 5th April at 19.6 Brix from our Ohiti Road grower. We have sourced fruit from the Ohiti Riesling vineyard since 1992 which has achieved many gold medal awards and trophies. The fruit always has a good intensity of varietal character. The crop load was 12 tonnes per hectare. The vineyard uses vertical shoot positioning to train the vines, allowing good light exposure to maximize fruit development and character.

#### Winemaking

The fruit was destemmed and lightly pressed before cold settling and fermentation. Only free run juice was used for the wine. The ferment was allowed to go wild and the ferment was long and slow, over a month long, helping to retain the delicate aromatics of this variety. After fermentation, once the wine had reached a perfect balance of residual sugar and acidity the fermentation was stopped.

#### Tasting Notes

This Riesling is very aromatic and fresh, reflecting the great vineyard site, good viticulture and gentle handling of the fruit. It has aromas of lemon and lime citrus with mineral elements and stone fruit on the finish. It was made in a medium dry style to perfectly balance the acidity. The aromatics on the palate linger and are in harmony with the clean refreshing finish. The 2014 vintage of this wine was top Riesling in the annual aromatics issue of Cuisine magazine in 2017. This Riesling is similar but with more finesse and length.

#### Cellar Potential

5 - 10 years. While very drinkable now, this wine will develop more complexity and intensity in years to come.

<b>Alcohol</b>	11.5%
<b>Acidity</b>	6.6 g/l
<b>Residual Sugar</b>	15.1 g /l

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

