



TASTING NOTES

Mission Jewelstone Syrah 2016

Viticulture

A single vineyard wine from organically certified grapes off Mission's Mere Road vineyard in the Gimblett Gravels which has 10 - 30cm sandy loam soil over gravel. Fruit was selected from an organically certified area on our two hectare Syrah block. **Vine age:** 12 years. **Crop load:** 5.5 tonnes per hectare @ 2.5m row spacing. Canopy management: VSP with one trimming and full leaf removal around bunches before veraison. **Harvest:** Machine harvested on 8th April at 20.6 Brix with no shrivelling and in perfect health. The fruit was mature with perfectly ripe tannins and excellent flavour development.

Winemaking

The 6 tonne parcel was crushed to a 10 tonne fermenter with partial crushing of fruit and whole berries present. There was no pre ferment soak. **Temperature peak:** 27 degrees. **Cap management:** Daily pump overs and plunging till the end of ferment. **Post ferment maceration:** 20 days – run off skins at optimum mouth feel and structure. No pump overs or plunging during this stage. **Maturation:** French oak, 30% new for 12 months. No racking. Racked after ageing to tank with a light egg white fining using free range egg whites

Tasting Notes

The wine has a floral spicy nose with very sweet ripe fruit elements. The palate has good fruit intensity, sweet tannins and a wonderful freshness in the mouth. The tannins dissolve leaving a lovely perfumed and savoury aftertaste on the finish

Cellar Potential

Cellar carefully for 10-15 years.

Alcohol	13.7%
Acidity	6.1g/l
pH Level	3.60

The birthplace of New Zealand wine... since 1851

