



TASTING NOTES

Mission Reserve

Cabernet Franc 2016

Viticulture

Grown on Mission's Gimblett road vineyard. The vineyard is on very stony soils and grows fruit with big structure and full body if the crop loads are kept low. The vines were cane pruned and green thinned in summer so that a very low yield was achieved. The fruit was harvested at full maturity on 20th April at 22.5 Brix.

Winemaking

The fruit was crushed to fermenter and went through a slow measured ferment lasting 10 days with daily pumping over. After fermentation, plunging was ceased, avoiding over extraction, and the wine was allowed 30 days post ferment on the skins soaking, to soften and refine the tannins which were pretty big. After pressing off the skins the wine went to tank for malolactic fermentation and then to barrel for maturation. The wine was then matured in barrel for 15 months.

Tasting Notes

The wine is very robust with plenty of fruit on the nose along with some fine, dark red berry aromas. The barrel maturation has given a style with dark red fruit, cassis, sweet cedar and spice characteristics and that floral perfume characteristic of the Cabernet Franc variety. The hot growing season in 2016 was particularly good for this Cabernet Franc. This is an elegant wine with fine structure and refined tannins. It will age and soften superbly over the next 10 to 15 years.

Alcohol	14.5 %
Acidity	5.1 g/l
pH Level	3.60

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