



## TASTING NOTES

### Mission Reserve

### Cabernet Sauvignon 2016

---

#### Viticulture

This wine was grown on super premium Gimblett gravels vineyards. These vineyards have very free draining soils, so desirable on top quality Cabernet vineyards. After extensive green thinning in mid-summer to reduce the crop loads, the vines carried very light crops with small bunches and tiny berries. These were older vines with low vigour and fruit that developed and ripened to perfection during the warm prolonged autumn in 2016. There is 14.9% Merlot off our Mere Road vineyard in the blend; a fabulous part of the that had really great intensity.

#### Winemaking

These small parcels of fruit that were fermented at 28 – 30 degrees and pumped over once daily during ferment. After fermentation the wine had a post ferment soak of up to 30 days to allow the tannins to soften before racking for malolactic fermentation and then barrel maturation. 25% new oak was used and maturation was 12 months before racking and blending.

#### Tasting Notes

The aromas are blackberry and cassis with fine herbal notes. There is a spicy complexity with tobacco notes with the ageing in the top quality fine grain French oak barrels. The tannins are ripe and fine, giving the wine a good structure. This structure will soften as the wine matures to take on a sweet savoury quality after 2 – 5 years. We anticipate the aroma to develop more complex chocolate and lead pencil aromas and the tannins to become silkier over the next 5 to 10 years.

<b>Alcohol</b>	13.5%
----------------	-------

<b>Acidity</b>	5.8 g/l
----------------	---------

<b>pH Level</b>	3.61
-----------------	------

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

