



TASTING NOTES

Mission VS

Chardonnay 2016

Viticulture

Fruit was from selected Hawke's Bay vineyards was chosen to produce this wine. These are vineyards with good free draining soils, planted with the Mendoza and 15 clones. After a cool spring, summer was a little late in really kicking off. But good heat arrived in January carrying through to mid-March. This resulted in average crop yields and fruit with good ripe flavours. Fruit was picked at full maturity after the final maturation in slightly cooler conditions in the later part of March and early April. The fruit was clean, showing good intensity.

Winemaking

This Chardonnay was machine harvested and the juice tank fermented. Only free run and light pressings was used in the fermentation. We blended a small portion of barrel fermented wine to enhance the wines complexity and depth of flavour. There was no malolactic fermentation

Tasting Notes

The colour is pale straw and the nose has stone fruit and citrus aromas with some toasty notes. On the palate, spice and stone fruit flavours come through on the finish. The oak is subtle and well integrated. These flavours show through beautifully in the soft mouth-feel and clean finish

Cellar Potential

Cellar carefully for up to five years.

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| Alcohol | 12.7 % |
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| Acidity | 5.9 g/l |
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| pH | 3.30 |
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