



TASTING NOTES

Mission VS

Hawke's Bay Merlot 2016



Viticulture

This Merlot was selected from two blocks on our vineyard on Mere Road. Extensive fruit thinning was applied to the vines prior to veraison. This ensured mature grapes.

Winemaking

The fermentations were managed with minimal pump overs to avoid over-extracting the grapes. When the fermentations were complete there followed a period of post fermentation maceration to develop the mouth feel of the young wines. After pressing the wines underwent MLF in tank before transfer to French oak barrels for maturation. After maturation for 12 months the wine was tasted and blended before assembly then fined with egg whites.

Tasting Notes

This is a rich and complex Hawke's Bay Merlot. The oak is in balance and respects the wine's structure and character. There is nice intensity on the front palate with very good tannins that are quite firm at bottling, but which will soften with time. The wine is harmonious, showing balance and softness.

Alcohol	13.7 %
Acidity	6.3 g/l
pH Level	3.48
Residual Sugar	Dry

The birthplace of New Zealand wine... since 1851

