



TASTING NOTES

Mission Estate

Marlborough Pinot Noir 2017



Viticulture

The vineyard for this wine is Mission's Cable Station Road block in the Awatere Valley. The soils are a free draining clay loam/loess and naturally devigorating. The Pinot block has a gently sloping aspect. The free draining soils and dry climate assures a low crop with small bunches and tiny berries with intense flavour. The vines were trained using careful canopy management and picked at optimum maturity. Brix at harvest was 20.6 on the 11th of April.

Winemaking

We used cold soaking for four days before fermentation started. There was a daily pump over regime. The fermentation was fairly warm and fast; peaking at 29 degrees. After fermentation there was daily tasting to find when the wine had gained its optimum texture before pressing. This post fermentation maceration lasted 7 days. The wine was matured in tank to produce a forward, fruit driven style.

Tasting Notes

This 2017 Pinot Noir has a bright colour and a sweet floral bouquet of red cherries, strawberry and spicy aromas. The palate is medium bodied and carries an abundance of sweet fruit and ripe silky tannins. The wine has a fine structure with a rich long finish.

Cellar Potential

Crafted to provide drinking pleasure in the term short; this Pinot Noir will develop more complexity over the next 2-5 years.

Alcohol	13.0%
Acidity	5.1 g/l
pH Level	3.59

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