

TASTING NOTES

Mission Jewelstone Hawke's Bay Chardonnay 2017



Viticulture

The vines that this Chardonnay was grown on are over twenty years old. Vines of this age naturally produce a small crop of intensely flavoured fruit with richness, fullness and true expression of terroir. The soils that the vines are grown on are relatively deep silt loams. Chardonnay grows very well on this soil type, producing a full and healthy canopy which is the engine of the vine. The 2016 spring was mild and the vines were able to get off to a slightly earlier than average start, conditions were good during flowering; this resulted in a good fruit-set. The 2016/17 summer was sensationally hot and dry in Hawke's Bay which accelerated ripening and allowed the fruit to accumulate sugars and develop lovely ripe flavours. Most importantly, this hot weather allowed the fruit to develop ripe tannins in the skins and seeds; this helps the resulting wine to feel rich and full in the mouth whilst still being soft and not bitter or hard.

Winemaking

Hand-picking of this fruit allowed an opportunity to examine each cluster of grapes and reject anything that was less than perfect. The pristine whole bunches were pressed intact. Whole bunch pressing allows the juice to drain away from the skins and seeds with very minimal contact time. The result is a wine that has a fresher, more lively palate, a purity of fruit and a unique texture. Only the first 500L of juice per tonne was used for this wine. This first portion of juice is always the highest quality. The juice was fermented in 228L French oak barrels called barriques. 60% of these barrels went through a malolactic fermentation. This is a natural bacterial ferment which converts the malic acid in the wine to a softer lactic acid. This is also responsible for a complex buttery type nuance in the wine. 30% of the barrels used were new, the rest 1-3 years old. After ten months in barrel, in contact with the fermentation lees, the wine was racked to tank, minimally fined with casein, filtered and then bottled with a natural cork closure.

Tasting Notes

The colour is a bright pale straw. The nose is instantly alluring and complex. From the grape there are notes of grapefruit, lemon meringue and peach blossom. The barrel fermentation imparts butterscotch, brioche and hazelnut. The palate bursts with intense flavours carried through from the nose, the acidity is in perfect balance, keeping the wine fresh and making the mouth water. This wine is very rich, full and the palate is immensely long.

Cellar Potential

This wine is currently very fresh and youthful yet already extremely enjoyable. The way this wine has been made will allow it to develop slowly in the bottle and still be drinking well for at least ten years from vintage date.

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| Alcohol | 13.5% |
| Acidity | 5.25 g/l |
| pH Level | 3.52 |

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