



TASTING NOTES

Mission Reserve Chardonnay 2017



Viticulture

This Chardonnay was sourced off selected blocks from Ohiti Road, Church Road and the upper Dartmoor valley. The soils are alluvial silt loams. The crop loads were on the whole fairly light, around eight tonnes per hectare. The vines vary between 10 and 20 years of age, are mainly off 15 and Mendoza clones and are low cropping. The blocks have been selected through their proven track record for producing fruit with very good flavour development.

Winemaking

The wine was made from both handpicked and machine picked fruit. The handpicked fruit is whole cluster pressed and the machine harvested fruit crushed normally. The pressing is light to achieve low extraction from the skins and ensure a wine with delicate and subtle nuances. The whole bunch pressed juice was barrel fermented in French oak, 22 % new. Barrel ageing on the yeast lees for 10 months has given optimum oak integration and complexity.

Tasting Notes

Colour is pale gold. The aromas are complex and sweet, showing toasty stone fruit aromas with hints of tropical fruit and flinty notes. The palate is rich with a fine structure with forward fruit and a long clean finish. The texture is more in the rich style. As always with our Reserve Chardonnay styles this wine has a fine finish showing great persistence and freshness.

Cellar Potential

Cellar carefully for up to five years.

Alcohol	13.6 %
Acidity	6.3 g/l
Residual Sugar	1 g/l
pH Level	3.42

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