



TASTING NOTES

Mission Reserve Marlborough Pinot Noir 2017



Viticulture

The fruit was grown on Mission's vineyard in the Awatere valley. We have two Pinot blocks totalling 7.5 hectares in area, on the Northern side of the vineyard. Soils on this part are a fine light loess with some stones. The climate is very dry and the vigour very low, so bunches tend to be small. The fruit for this wine is off a 3.6 Hectare block that we pruned back and thinned severely to achieve good maturity and concentration for this Reserve wine. We ended up with beautiful fruit with tight bunches and tiny berries. The fruit was harvested early April at 20.5 Brix. Fruit was transported to our winery in Hawke's Bay for fermentation.

Winemaking

The fruit was crushed to fermenter. After a short cold soak, the ferment kicked off with yeast that was specially selected for this wine. The plunging regime was once daily to the end of fermentation. Post ferment maceration was conducted 8 days. After daily tasting to find when the wine had gained its optimum texture it was run off to tank for MLF before going to barrel. Ageing in French oak barrels was for 12 months. The wine was lightly fined with free range egg whites.

Tasting Notes

This 2017 Pinot Noir has a deep bright colour and a rich bouquet of cherries and dark fruit. The palate is medium bodied and carries very sweet fruit and ripe tannins. The wine is complex, supple and with a full bodied and long finish.

Cellar Potential

Produced to provide drinking pleasure in the short term; this Pinot Noir will develop more complexity over the next 10 - 15 years.

Alcohol 13.2%

Acidity 5.5g/l

Residual Sugar Dry

Ph Level 3.58

The birthplace of New Zealand wine... since 1851

