



TASTING NOTES

Mission Reserve Gimblett Gravels Syrah 2017

Viticulture

100% of the fruit was sourced off our Gimblett Gravels vineyards; Mere Road is planted with the iconic Mass Select (MS) clone. The vineyard on our Gimblett Road vineyard is planted with the MS, 877, 174 and 470 clones. All vineyards were crop thinned and leaf plucked around the bunch zone. 2017 had a very warm summer allowing good phenological ripening of tannins in the skins and seeds. Some wet weather during harvest meant lower sugars. However the fruit was harvested clean, disease free and with good flavours.

Winemaking

The fruit was lightly crushed to small fermenters. The fermentations were conducted on the skins with temperature peaking at 30°C. Mission's Gimblett Gravels fruit was fermented with cultured yeasts and had 15 day post fermentation macerations. MLF was in tank with inoculated and indigenous bacteria before racking off lees for barrel maturation. 25% of barrels were new, and French oak was exclusively used. The wine spent 12 months in barrel. To ensure we maintain the high standard of the previous vintages of this wine, we have included in the blend wine that was originally destined for our Jewelstone and Huchet Syrah's.

Tasting Notes

The nose is complex with sweet spice, black fruit aromas and some black pepper notes and spicy overtones. The palate is medium bodied with good fruit weight. It is very fresh without any hardness; 2017 was a lighter Syrah vintage. However, the tannins are really ripe and soft. The very strict selection made in putting together this blend has ensured a Syrah of the very highest quality potential. As the wine has developed in barrel it has gained in fruit weight. It is elegant, light and with good length.

Cellar Potential

Potential to age gracefully for five to ten years

Alcohol	12.6 %
Acidity	5.5 g/l
pH Level	3.52

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