



## TASTING NOTES

### Mission VS

### Hawke's Bay Syrah 2017

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#### Viticulture

Fruit was chosen off free draining gravel soils to produce this wine. Fruit thinning was employed to restrict crop loads and ensure good fruit maturity. The warm dry summer in 2017 ensured the fruit achieved good concentrated and ripe flavours. 47% of the fruit was off our Gimblett road vineyard.

#### Winemaking

The fruit was fermented in small fermenters with the fermentation temperatures peaking at 30 degrees. There were daily pump overs that were stopped at the end of fermentation, after which there was a post fermentation maceration of up to three weeks depending on the vat and its development on the skins. Once the finished wine was pressed off the skins, we allowed the natural malo-lactic fermentation to soften acids and enhance mouth-feel. The portion off our Gimblett Gravels vineyard was aged 13 months in French oak barriques.

#### Tasting Notes

The wine exhibits an abundance of dark berry, spice, mocha and floral aromas. The Gimblett Road portion contributes to the structure and sweet spice aromas. The palate is soft, showing dark berry, chocolate and spices with silky tannins giving a fine structure and long finish.

#### Cellar Potential

This superbly balanced wine will cellar for three to five years in ideal conditions

<b>Alcohol</b>	12.6 %
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<b>Acidity</b>	5.6 g/l
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<b>pH Level</b>	3.64
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*The birthplace of New Zealand wine... since 1851*

