



## TASTING NOTES

### Mission Estate Hawke's Bay Gewürztraminer 2017

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#### Viticulture

This wine is made from selected Hawke's Bay vineyards. These vineyards were cropped at a very low 6-8 tonnes per hectare. After another perfect summer there was excellent flavour development in the Gewürztraminer. Careful canopy management using shoot thinning, leaf plucking and fruit thinning were employed to help ensure these grapes were fully mature. Rains at harvest allowed the development of some NobleFurthermore, we allowed some hang time to get full ripeness and flavour development. The fruit was harvested between the 22<sup>nd</sup> March and 1st of April at 23.2 brix.

#### Winemaking

The free run and soft pressings were fermented together. Fermentation temperature was around 17°C, using yeast strains especially selected for our Gewürztraminer style. After fermentation the various portions were blended. The wine was made in a soft style with sweet fruit and rich mouth feel. The level of residual sugar is 10 grams per litre, to achieve the desired softness, texture and overall balance

#### Tasting Notes

The nose is very floral with the typical Gewürztraminer rose petal bouquet. It has a fine Alsatian quality with its attractive floral element. The palate is juicy, and with its good weight and full body, it is soft and very intense. This wine has perfect balance, with the flavours lingering well on to the smooth finish.

#### Cellar Potential

The wine will cellar well up to five years with the spice and tropical flavours becoming more intense

Alcohol	13.7 %
Acidity	5.9 g/l
Residual Sugar	10 g /l

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