



TASTING NOTES

Mission Estate Hawke's Bay Syrah 2017

Viticulture

The fruit was sourced from the Gimblett Gravels and other warm inland sites. The soils are stony gravels with light silt phases. Shoot and fruit thinning limited crop loads. The leaves around the bunches were plucked to achieve good airflow and exposure to the sun. The summer of 2016/17 was hot and dry which set up perfect conditions for Syrah to ripen. The fruit was picked ripe with supple tannins and intense fruit flavor.

Winemaking

The grapes were fully de-stemmed and crushed. The fruit from each vineyard was fermented separately. We inoculated with yeasts selected for their ability to produce vibrant fruity wines with soft tannins. The juice was pumped over the skins once daily for seven days with temperatures peaking at 30 °C. Post-fermentation maceration of up to 20 days was allowed with no pump-overs. This process allowed for a slow and gentle extraction of colour and tannin from the skins resulting in soft fruity wines with a vibrant and deep purple colour. Following maturation with oak staves in tank, the final wine was blended for bottling.

Tasting Notes

The nose exhibits vibrant dark berry notes with good spice and black pepper overtones. The fruit driven palate has a soft texture and good persistence. This wine is made in a medium bodied style with good freshness that shows off the great flavours of Syrah grown in Hawke's Bay.

Cellar Potential

This wine has sufficient structure & fruit intensity to cellar 5 years or longer.

Alcohol	12.4%
Acidity	5.0g/L
Residual Sugar	<1.0 g/L

The birthplace of New Zealand wine... since 1851





pH Level

3.65

The birthplace of New Zealand wine... since 1851

