



## TASTING NOTES

### Mission VS

### Marlborough Pinot Gris 2017

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#### Viticulture

Mission's Blind River vineyard possesses a special aspect with gentle slopes and soils comprising sandy loams, with a proportion of clay particles that overlay a gravel subsoil. They are soils that are naturally free draining and give good vine health but restricted vigour due to these stony sub soils. The blocks are planted over a series of elevations. The lower blocks are on flat land and the soils heavier and crop loads higher. As the elevation gets higher there is more slope and the soils poorer, the vines less vigorous producing lighter crops that produce wine with fantastic minerality. This wine produced off a middle block, had low crop load of 10 tonnes per hectare.

#### Winemaking

The fruit was lightly pressed with minimal skin contact. This wine was made from purely free run juice with a little soft pressings. It was fermented in stainless steel tanks at low temperature to retain the full varietal flavour in the fruit. The wine was aged on yeast lees for a short time, giving optimum balance and full mouth feel. Because of the good palate weight it has been bottled with only a small amount of residual sugar.

#### Tasting Notes

Colour is pale straw. The aroma shows intense pear and tropical fruit aromas. The palate is full, showing intense fruit, a fine structure with good minerality and a long clean dry finish. The wine's texture is characterised by the very clean mouthfeel and lingering flavours.

#### Cellar Potential

Cellar carefully for up to five years.

**Alcohol** 13.2 %

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**Acidity** 5.6 g/l

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**Residual Sugar** 7.9 g/l

*The birthplace of New Zealand wine... since 1851*

