



TASTING NOTES

Mission Estate

Pinot Gris 2018 Lighter in Alcohol

Viticulture

The grapes for this wine were grown on our Taradale vineyard which holds organic certification. By harvesting earlier and carefully pressing the hand harvested fruit, we can obtain aromatic intensity combined with fullness and weight. Pinot Gris is very suitable for this as its flavour intensity peaks at low sugar levels.

Winemaking

To retain fruit purity and freshness the juice was fermented in stainless steel tanks using aromatic yeast strains. The early harvest meant the fruit retained more acidity. To balance the finish of the wine and achieve a lower alcohol, we stopped the fermentation with chilling to retain some of the natural residual sugar from the grapes. The result is a balanced wine that is fresh and crisp with all the weight and intensity of a full strength wine.

Tasting Notes

This lighter alcohol Pinot Gris is a pale golden straw colour with beautiful fresh green apple and pear aromas. In the mouth the wine is crisp and bursting with flavours reminiscent of Granny smith apple and honeysuckle. The flavours are intense and remain in the mouth well into the finish. The balance of this wine makes it perfect to either drink on its own or match with fresh meals like salads and white meats.

Alcohol	9.2 %
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Acidity	5.1 g/L
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pH Level	3.45
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Residual Sugar	9.8 g/L
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The birthplace of New Zealand wine... since 1851

