



TASTING NOTES

Mission Estate Marlborough Pinot Gris 2018



Viticulture

The fruit for this wine is sourced from our superb vineyard in the Awatere Valley. Situated near Lake Grassmere, this vineyard experiences cooling summer sea breezes. This gives white wines with intense varietal flavours with great freshness in the mouth. Mission's Blind River vineyard possesses well drained soils that are comprised of sandy loams with a proportion of clay particles that overly a gravel subsoil. They are soils that naturally give good vine health but restricted vigour due to these soils and dry climate. The fruit developed intense flavours after the warm summer and ideal ripening conditions over the autumn.

Winemaking

The fruit was lightly pressed with minimal skin contact. We fermented the juice in stainless steel tanks at low temperature to retain the full varietal flavour in the fruit. The wine was aged on yeast lees, 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 complex pear and tropical fruit aromas. The palate is full showing intense fruit, a fine structure a long clean off dry finish. The wine's texture is characterised by the very clean mouthfeel and lingering flavours. The medium dry style is an ideal accompaniment to fish and white meats.

Cellar Potential

Cellar carefully for up to five years.

Alcohol	13.1 %
Acidity	6.5 g/l
Residual Sugar	7 g/l

The birthplace of New Zealand wine... since 1851

