



TASTING NOTES

Mission Jewelstone Syrah 2018

Viticulture

A single vineyard wine from organically certified grapes off Mission's Mere Road vineyard in the Gimblett Gravels. The soils on this vineyard are 10 - 30cm sandy loam over gravel. Fruit was selected from an organically certified area on our two hectare Syrah block.

Vine age: 14 years

Crop load: 5 tonnes per hectare on 2.5m row spacing

Canopy management: VSP with one trimming and full leaf removal around bunches before veraison

Harvest: Harvested on 24th March in perfect health. The fruit was mature with perfectly ripe tannins and excellent flavour development.

Winemaking

The 5 tonne parcel was crushed to a 10 tonne fermenter with partial crushing of fruit allowing for a portion of whole berries to be present. There was no pre ferment soak.

Temperature peak: 27 degrees.

Cap management: Daily pump overs and plunging till the end of ferment.

Post ferment maceration: 20 days – it was then run off skins at optimum mouth feel and structure. No pump overs or plunging during this stage.

Maturation: French oak, 30% new for 12 months with no racking. The wine was a blended selection of the best barrels. It was racked after ageing to tank with a light egg white fining using free range egg whites.

Tasting Notes

The wine has a floral spicy nose with very sweet ripe fruit elements. The palate has good fruit intensity, sweet tannins and a wonderful freshness in the mouth. The tannins dissolve leaving a lovely perfumed and savoury aftertaste on the finish.

Cellar Potential

Cellar carefully for 10-15 years.

Alcohol	13%
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Acidity	6g/l
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pH Level	3.49
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