



TASTING NOTES

Mission Reserve

Cabernet Franc 2018

Viticulture

This superb wine was grown on an organic vineyard on Gimblett Road. The vineyard is on very stoney soils and grows fruit that makes wine with big structure and full body if the crop loads are kept low. The vines were spur pruned and green thinned in summer so that a very low yield was the result. The fruit was harvested when the tiny and very concentrated ripe berries were at their optimum.

Winemaking

The fruit was crushed to fermenter and went through a slow measured ferment with daily plunging. After fermentation plunging was ceased, avoiding over extraction. Post ferment maceration was allowed to soften and refine the tannins which were pretty big. After pressing off the skins the wine went to barrel for maturation. The wine was then matured in barrel for 2 years.

Tasting Notes

The wine is very robust with plenty of fruit on the nose along with some fine, dark red berry aromas. The barrel maturation has given a style with dark red fruit, cassis, sweet cedar and spice characteristics and that floral perfume characteristic of the Cabernet Franc variety. The hot growing season in 2018 was particularly good for this Cabernet Franc. This is an elegant wine with fine structure and refined tannins. It will age and soften superbly over the next 10 to 15 years.

Alcohol	13.9 %
Acidity	5.5 g/l
pH Level	3.65

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