MISSION
ESTATE WINERY
SINCE 1851

TASTING NOTES
Mission Reserve
Cabernet Sauvignon 2018

Viticulture

Summer 2018 was very warm with many hot days in January and February, particularly suiting Cabernet Sauvignon. There was a brief wet period in early autumn, however the April conditions were fine and mild and the Cabernet was hung out to achieve full maturity before harvest around the middle of the month.

Vines were grown on super premium vineyards with free draining stony soils. These vineyards were from sites around Mere Road or Gimblett Road. After extensive green thinning in mid-summer to reduce the crop loads, the vines carried very light crops with small bunches of tiny berries full of intense flavour. These were older vines with low vigour and fruit that developed and ripened to perfection.

Winemaking

These small parcels of fruit were fermented at 28-30°C and pumped over once daily during ferment. After fermentation the wine had a post ferment soak of up to 30 days to allow the tannins to soften before racking for malolactic fermentation and then barrel maturation. 25% new oak was used and maturation was 12 months before racking and blending.

Tasting Notes

This was a superb vintage for Cabernet Sauvignon – one of the best in the last 10 years. The aromas show blackberry and cassis with violet notes and a spicy complexity having aged in top quality, fine grain French oak barrels. The tannins are ripe and fine giving the wine good structure. This structure will soften as the wine matures to take on a sweet savory quality after two to five years. We anticipate the aroma to develop more complex chocolate aromas as the tannins become silkier over the next five to 20 years.

Cellar Potential

This wine will develop well over 10 years or longer.

Alcohol	13.5%
Acidity	5.7 g/l
pH Level	3.81
Residual Sugar	Dry

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