



TASTING NOTES

Mission VS

Marlborough Sauvignon Blanc 2018



Viticulture

Mission's Blind River vineyard possesses a special aspect with gentle slopes and soils comprising sandy loams, with a proportion of clay particles that overlay a gravel subsoil. They are soils that are naturally free draining and give good vine health, but has restricted vigour due to these stony sub soils. The blocks are planted over a series of elevations. The lower blocks are on flat land and the soils heavier and crop loads higher. As the elevation gets higher there is more slope and the soils poorer. This wine was produced off the lower blocks where the vines had more vigour and produced crops with more of the passion fruit and herbal aromas. The fruit had developed the optimal flavours at harvest in early April.

Winemaking

Fruit was crushed with minimal skin contact. Only free-run juice and light pressings were used in the final blend. The must (juice from the pressed fruit) was concentrated to further intensify the flavours and add volume and richness to the palate. Wine was fermented in at cool temperatures in stainless steel. Yeast strains specifically developed for Sauvignon Blanc were used to conduct the fermentation. After fermentation we made a selection off the best wine batches to create, this Vineyard Selection blend.

Tasting Notes

This wine very much reflects the 2018 vintage, where the summer was a little wetter. The colour is pale. The bouquet has fresh grapefruit, floral, herbal and passion fruit aromas. In the mouth the wine has very good weight and texture with fine acidity. The finish is juicy with good weight, and has an incredibly long finish.

Cellar Potential

Made in an accessible fresh style, this Sauvignon Blanc will soften over the coming year. Cellar up to two years.

Alcohol 12.5 %

Acidity 9 g/l

Residual Sugar 6 g/l

The birthplace of New Zealand wine... since 1851

