



## TASTING NOTES

### Mission Estate Hawke's Bay Gewürztraminer 2019

#### Viticulture

This wine is made from selected Hawke's Bay vineyards that were cropped at a very low 8 tonnes per hectare. Another perfect summer gave excellent flavour development. Careful canopy management using shoot thinning, leaf plucking and fruit thinning were employed to help ensure these grapes were fully mature. Furthermore, we allowed some hang time to get full ripeness and flavour development. This year the bulk of the fruit was sourced from vineyards on Ohiti Road. One block on heavier soils that provides weight and texture to the wine and the other on a very gravelly phase that provides the floral lift and finesse.

#### Winemaking

The free run and soft pressings were fermented together. Fermentation temperature was around 17°C, using yeast strains especially selected for our Gewürztraminer style. After fermentation the various portions were blended. The wine was made in a soft style with sweet fruit and rich mouth feel. The level of residual sugar is 8 grams per litre, to achieve the desired softness, texture and overall balance.

#### Tasting Notes

The nose is very floral with an intense Gewürztraminer rose petal bouquet. It has a fine Alsatian quality with its attractive floral element. The palate is juicy and fresh with its good weight and full body; it is soft and very intense. This wine has perfect balance, with the flavours lingering well on to the finish.

#### Cellar Potential

The wine will cellar well up to five years with the spice and tropical flavours becoming more intense

Alcohol	13.6 %
Acidity	4.8 g/l
Residual Sugar	8 g/l
pH	3.78

*The birthplace of New Zealand wine... since 1851*

