



## TASTING NOTES

### Mission Estate Marlborough Sauvignon Blanc 2019

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#### 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 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, the vines less vigorous producing lighter crops that produce wine with fantastic minerality. This was blended from chosen ferments to achieve wine with the best balance, intensity of flavour and great finish.

#### Winemaking

Fruit was crushed with minimal skin contact. Only free-run juice and light pressings were used in the final blend. The Sauvignon Blanc wine was fermented in at cool temperatures. 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 Estate blend.

#### Tasting Notes

This wine in the mouth the wine has very good weight and texture with fine acidity. This is a real hallmark of our cable station that crops on the light loess type soils. Aromas are classic Cable Station showing the influence of close proximity to the sea; floral, herbal and blackcurrant bud. The finish is juicy with good depth and 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	12.8 %
Acidity	7 g/l
Residual Sugar	5 g /l
pH Level	3.22

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

