



Reaching New Zealand shores in 1838, pioneering French missionaries founded a legacy. From their many accomplishments now interwoven throughout history came New Zealand's first winery, Mission in 1851. Their inspiration, a legacy we continue.

ESTATE 2019

Syrah

Hawke's Bay | New Zealand



“Soft and velvety with dark berry fruits, cracked pepper and sweet spices.”

Sourced from some of the best Hawke's Bay vineyards, this delicious Syrah is expressive and vibrant. Soft, rich and velvety with excellent structure, bright black and red berry notes are beautifully balanced with hints of sweet spices and freshly cracked pepper overtones.

Mission Estate wines are made from classic varieties, fruit-driven and immensely approachable. They are bursting with flavour, affordable and perfect for everyday occasions.



missionestate.co.nz



MISSION

SINCE 1851

ESTATE 2019
Syrah

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New Zealand Winegrowing

Central to the success of New Zealand as a world-renowned wine growing region is the temperate maritime climate and the free-draining alluvial soils.

The growing season is long, providing perfect conditions for slow ripening and full flavour development. Cool nights and warm days retain fruit acidity which lends a freshness and vibrancy, highly characteristic of New Zealand wine styles.



Sustainability Practices

Mission has strong sustainability credentials as a founding member of Sustainable Winegrowing New Zealand and holding ISO 14001 environmental certification since 1998.



With organics and organic conversions underway in some vineyards Mission has an ongoing commitment to sustainable viticulture and winemaking practices.



In 2007 the Mission winery underwent a multi-million dollar upgrade designed to maximise energy and water efficiencies.

Today, Mission is proud to produce some of New Zealand's finest wines in the most environmentally friendly manner.

Soils

Gravel beds, free-draining alluvial soils and stony terraces.

Growing Season

Warm and dry delivering intense and characterful wines.

Winemaking Technique

De-stemmed and crushed, the fruit from each vineyard was fermented separately. Carefully mixed each day and once fermentation was complete the wine remained a further 20 days on skins until it had gained its optimum texture and colour before pressing. This resulted in a soft, fruity wine with a vibrant and deep, purple colour.

Hawke's Bay Region

Located on the east coast of the North Island, Hawke's Bay wine region is one of the warmest winegrowing regions in New Zealand.

The long and warm growing season provides for excellent ripening conditions and full flavour development.



Technical Specifications

Alcohol	13%
Acidity	5.7g/L
Residual Sugar	<1g/L
pH	3.65

Cellar Potential

Enjoy now or in the next five years.