



TASTING NOTES

Mission Reserve Hawke's Bay Chardonnay 2019



Viticulture

This Chardonnay was sourced from selected blocks from Ohiti Road and Church Road vineyards. The soils are alluvial silt loams. The crop loads were around eight tonnes per hectare. The vines vary between 10 and 20 years of age. Clones are 15 and Mendoza, and are low cropping. The blocks have been selected over time through their proven track record for producing fruit with excellent flavour development.

Winemaking

The wine was made from both handpicked and machine picked fruit. The handpicked fruit is whole cluster pressed and the machine harvested fruit is crushed normally. The pressing is light to achieve low extraction from the skins and ensure a wine with delicate and subtle nuances. The whole bunch pressed juice was barrel fermented in French oak. Barrel ageing on the yeast lees for 10 months has resulted in seamless oak integration and complexity.

Tasting Notes

Colour is pale gold. The aromas are complex and sweet, showing toasty stonefruit aromas with hints of tropical fruit and flinty notes. The palate is rich with a fine structure and up-front fruit and a long finish. The wine is textural and rich in style with a fine finish showing great persistence and freshness.

Cellar Potential

Cellar for up to five years.

Alcohol	13.6 %
Acidity	6.3 g/L
Residual Sugar	<1 g/l
pH Level	3.58

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