



TASTING NOTES

Mission Reserve Marlborough Pinot Noir 2019



Viticulture

The fruit was grown on Mission's Cable Station Road vineyard in the Awatere Valley, Marlborough. There are two Pinot Noir blocks on the northern side of the vineyard. Soils on this part are a fine light loess with some stones. Coupled with the dry climate, vine vigour is naturally restricted so bunches tend to be small and tight with tiny berries giving excellent concentration of flavour to the wine.

Winemaking

The fruit was crushed to fermenter. After a short cold soak, the ferment was initiated with yeast specially selected for this wine. The plunging regime was once daily to the end of fermentation. Post ferment maceration was conducted for eight days. After daily tasting to determine when the wine had gained its optimum texture it was run off to tank for malolactic fermentation before being transferred to barrel. The wine was matured in French oak barrels for 12 months.

Tasting Notes

Vibrant ruby colour and a rich bouquet of cherries and forest fruits. The palate is silky and medium bodied with supple tannins. Cherry, black plum and delicate blackberry characters with a hint of cedar are complemented by a long finish.

Cellar Potential

Enjoy now or cellar for up to ten years.

Alcohol	13.5%
Acidity	5.7g/L
Residual Sugar	<1g/L
pH Level	3.63

The birthplace of New Zealand wine... since 1851

