



## TASTING NOTES

### Mission VS

### Marlborough Pinot Noir 2019

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#### Viticulture

The fruit was grown on Mission's Cable Station Road vineyard in the Awatere Valley, Marlborough. We have two blocks of Pinot Noir totaling 7.5 hectares in area on the northern side of the vineyard. Soils on this part are a fine light loess with some stones. The climate is very dry and the vigour very low so bunches tend to be small and tight with tiny berries resulting in excellent flavour concentration.

#### Winemaking

The fruit was crushed to a fermenter and after a short cold soak, the ferment was initiated with specially selected yeast for this wine. The plunging regime was once daily to the end of fermentation. Post ferment maceration was conducted for 11 days. After daily tasting to determine when the wine had gained its optimum texture it was run off and pressed to tank for malolactic fermentation before being transferred to barrel and stainless steel for aging.

#### Tasting Notes

This 2018 Pinot Noir has a bright colour and a charming bouquet of cherries and red fruits. The palate is plush and carries vibrant fruit and ripe tannins. The wine is complex, supple and a long finish.

#### Cellar Potential

Drink now or this Pinot Noir will develop more complexity over the next 5 to 10 years.

Alcohol	13.6%
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Acidity	6g/l
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pH	3.71
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Residual sugar	<1g/l
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*The birthplace of New Zealand wine... since 1851*

