



TASTING NOTES

Mission VS

Rose 2019



Viticulture

The grapes for this Rosé were selected off the Ngatarawa Triangle and Gimblett Gravels Hawke's Bay vineyards. The fruit was off low cropping vines and leaves around the bunches were removed to ensure ripe flavour development. The fruit was harvested at optimum sugar levels to make a Rosé with good balance and an attractive flavour profile. Predominantly made from Merlot and Cabernet Sauvignon, there is a small amount of Syrah giving added depth and complexity.

Winemaking

The fruit was crushed directly to press and pressed without skin contact. After cold settling, the juice was fermented using yeasts that enhance the development of fruity wine aromas. We bottled early to make a fresh, vibrant style. A light fining and careful stabilization has kept intact the full fruit aromas and fresh mouth feel. The components selected for the blend were chosen with ripe berry flavours (without herbaceous characters) and have given a soft finish.

Tasting Notes

The wine has a lovely pink hue and has attractive floral aromas. It is made in an off dry style. The vibrant, fruity, berry-driven nose follows on to a medium-bodied palate. The finish is pleasing and dry. Serve well chilled.

Cellar Potential

The wine is youthful, soft and fruity at time of release. It will unfold particularly well over the next two to three years.

Alcohol	13 %
Acidity	5.4 g/l
Residual Sugar	4 g /l
pH Level	3.48 g /l

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