

MISSION

SINCE 1851

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. The influence from generations of French-trained vintners remains in our small batch, barrel-aged wines. Their inspiration, a legacy we continue.

RESERVE 2020

Sauvignon Blanc

Marlborough | New Zealand



“Textural with ripe citrus, golden apple and delicious passionfruit.”

Selected from some of Marlborough's finest vineyards, this Sauvignon Blanc was matured in French oak barrels for 10 months before release. This wine is expressive and fruit-driven with notes of lime, golden apple, passionfruit and lemon peel. The palate is textured and soft with a zesty finish.

Our award-winning Mission Reserve wines are expressive of their vineyards and barrel-aged for textural and flavoursome wines.



missionestate.co.nz



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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.

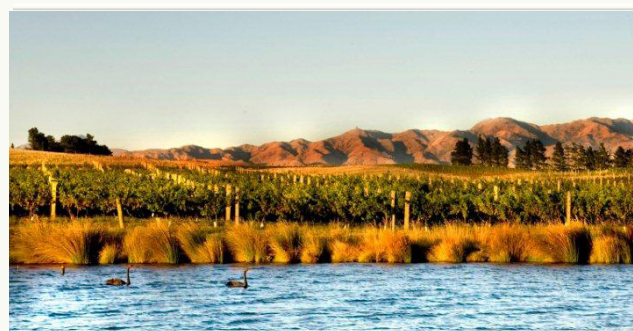
Today, Mission is proud to produce some of New Zealand's finest wines in the most environmentally friendly manner.

Marlborough Region

Located at the top of the South Island, Marlborough conditions are perfect for producing cool climate styles.

Marlborough is one of New Zealand's sunniest and driest places, with a long growing season and strong diurnal temperature variation.

This leads to wines with high acidity, fruit driven flavours and intense varietal characters.



Soils

Free-draining, alluvial with areas of gravel sandy loams

Growing Season

Warm and dry delivering intense and characterful wines

Winemaking Technique

Harvested from our Cable Station Road vineyard in the Awatere Valley, grapes were gently pressed with minimal skin contact and underwent a long, cool fermentation. Only free-run juice and light pressings were used in the blend. The juice was inoculated with specially developed, aromatic yeast strains to intensify varietal character and fermented in French oak barrels before being aged on lees for 10 months. Following fermentation wines were batch selected and blended to create a perfectly balanced wine.

Technical Specifications

Alcohol	13.9%
Acidity	8 g/L
Residual Sugar	2 g/L
pH Level	3.05

Matured for 10 months in French oak barrels

Cellar Potential

Enjoy now or in the next five years