



TASTING NOTES

Mission VS

Rosé 2020

Viticulture

The grapes for this wine were specially selected from vineyards located in the Gimblett Gravels, Hawke's Bay for this vibrant Rosé. Low cropping vines and the removal of leaves around the bunches ensured excellent flavour development. The fruit was harvested at optimum sugar levels to achieve a fruit-forward wine with good acidity. Predominantly made from Syrah which lends richness and length, with 17% Merlot for flavour complexity.

Winemaking

The fruit was crushed and pressed immediately with very minimal skin contact. After cold settling, the juice was cool-fermented using aromatic yeast to enhance the development of fruit aromas. The fruit was fermented to bone dry for a light and refreshing, but textural wine.

Tasting Notes

This dry style Rosé has a lovely pink hue and attractive floral aromas. The vibrant red berryfruit aromas lead to a beautifully mouth-filling palate of fresh strawberry and ripe citrus with an extended finish.

Cellar Potential

The wine is vibrant with lively fruit flavour on release which will unfold well for the next two years.

Alcohol	13.4 %
Acidity	5.4 g/l
Residual Sugar	<1g /l
pH Level	3.31 g /l

The birthplace of New Zealand wine... since 1851

