



TASTING NOTES

Mission VS

Rosé 2019

Viticulture

The grapes were selected from vineyards located in the Gimblett Gravels, Hawke's Bay for this vibrant Rosé. Low cropping vines and leaves around the bunches. The fruit was harvested at optimum sugar levels. Predominantly made from Pinot Noir.

Winemaking

The fruit was crushed and pressed with skin contact. After cold settling, the juice was fermented using yeast to enhance the development of fruit aromas.

Tasting Notes

The wine has a lovely pink hue and attractive floral aromas. The vibrant berry flavors are well balanced.

Cellar Potential

The wine is well suited to cellaring.

Alcohol	13%
Acidity	5.0g/l
Residual Sugar	9 g /l
pH Level	3.0 /l

The birthplace of New Zealand wine... since 1851

