

Mission Estate Reserve Cabernet Sauvignon 2021

REGION: Hawke's Bay

SUB-REGIONS: Gimblett Gravels
Bridge Pa Triangle

VITICULTURE

Soils on these sites are stoney and free draining. The Gravels fruit provides structure and power whilst the Triangle fruit brings mid-palate sweetness and richness. Dry, sunny and warm conditions this growing season delivered intense and characterful wines.

WINEMAKING

The grapes were harvested at optimal ripeness with parcels coming in between 22.6 and 24.7 Brix. Harvest dates ranged from the 30th March to the 15th April 2021. Fermentation juice temperatures peaked at 28C with cap temperatures reaching the early 30s. Air rummaging and long post ferment macerations ensured optimal extraction. Twelve months maturation in French oak barriques and two years bottle age prior to release has softened this powerful wine into something silky, rich and complex.

TASTING NOTES

The wine has a bright and vibrant colour. It is rich and fruit driven, with a velvety texture. Notes of blackberry and cassis, with violet and a hint of spice. Ripe tannin which will become luxuriously silky over the next 10 years.

CELLAR POTENTIAL

This wine was bottled under screw-cap with a liner that allows some oxygen transfer, helping the wine to develop. The wine will continue to soften and gain complexity for at least ten years.

WINE ANALYSIS

Alc 13.9%
RS <1g/L
TA 5.7 g/L
pH 3.75

ACCOLADES

93 points, 5 stars
92 Points

Sam Kim, Wine Orbit
Cameron Douglas, MS





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.

Their inspiration, a legacy we continue.

New Zealand Winegrowing

Mission grows wine in the Hawke's Bay and the Awatere Valley, Marlborough wine-growing areas of New Zealand. 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.

