



MISSION
SINCE 1851



TASTING NOTES

Mission VS

Chardonnay 2022

Viticulture

Fruit for this wine was carefully selected from a single vineyard on free draining red metal soils. Low yielding vines were harvested at their optimum ripeness and meticulous care was taken handling the fruit to retain flavour intensity and promote pure varietal character.

Winemaking

Gently pressed with minimal skin contact and a long, cool fermentation. The juice was inoculated with specially developed, aromatic yeast strains to intensify varietal character development. It was matured on light lees to produce a bright, fruit-driven, complex style.

Tasting Notes

Hints of citrus with subtle vanilla and toasty notes. The palate is soft and textural with rich, buttery and juicy stonefruit flavours. The oak is well-integrated with brioche and grilled peach characters.

Cellar Potential

Cellar carefully for up to five years.

Alcohol	13 %
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Acidity	6.1 g/L
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pH	3.43
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Residual sugar	2.2 g/L
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The birthplace of New Zealand wine... since 1851

