



MISSION HUCHET CHARDONNAY 2013

History

Our story begins with a group of French Missionaries who sailed to New Zealand with little more than their faith and a few vines. They established Mission Estate in 1851, making Mission Estate New Zealand's oldest winery.

The first record of a commercial sale dates back to 1870 when a parcel of mostly dry reds was sold. The Cellar Master at the time was Brother Cyprian Huchet, the son of a French vigneron from the Loire, who retained this position until 1899 and is considered the pioneering winemaker of New Zealand.

Having grown up amongst the vineyards and wine cellars in France, Cyprian Huchet's wine knowledge became extremely sophisticated and he brought this wealth of knowledge to Mission Estate.

This wine is a tribute to Cyprian Huchet and our proud 160 year heritage. Crafted with devotion, combining leading edge technology and Old World techniques, this is a bold wine of heart and depth.

Tasting Note

Colour is pale straw. The aromas are complex and sweet showing toasty and buttery aromas with peach notes and hints of marzipan.

The palate is very full bodied and rich with a fine structure with huge fruit and a long clean finish.

Our Huchet Chardonnay has a fine finish showing great potential. We chose a very high quality cork to seal the wine so as to develop further complexity with age.

Alcohol	13.8%
Total Acid	6.1/l
PH	3.38
Residual Sugar	2 g/l



Viticulture

This Chardonnay was hand-picked off selected vineyards. The crop loads was fairly light, around six tonnes per hectare. The fruit was chosen for our Huchet Chardonnay because of the traditionally low cropping vines and the exceptional flavour development in the fruit for this great vintage.

Winemaking

The whole handpicked bunches were lightly pressed to achieve low extraction from the skins and ensure a wine with fine structure. The juice was barrel fermented with indigenous yeasts in French oak, 33% new for 9 months then transferred with the lees to older seasoned oak to avoid excessive oak influence and emphasise the bold fruit of the wine. Barrel ageing on the yeast lees for a total time of 16 months has given optimum oak integration and richness. A selection of new, one and two year old barrels was selected to achieve the balance and intensity we stove for. 100% of the wine went through malolactic fermentation

HAWKE'S BAY, NZ



MISSION ESTATE WINERY
198 CHURCH ROAD
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HAWKE'S BAY

www.huchetwine.co.nz

