MISSION **SINCE 1851**

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. The influence from generations of French-trained vintners remains in our small batch, barrel-aged wines. Their inspiration, a legacy we continue.

MISSION FÊTE NV

Hand Harvested Cuvée

Hawke's Bay | New Zealand



"Zesty with delicate pear and apple, and fine mousse."

Selected from some of Hawke's Bay's finest vineyards, this handpicked sparkling wine was partially fermented in French oak barrels for 15 months for complexity of character. Aromas of delicate pear and apple with a zesty palate showing lemon, lime and nutty notes.

Mission has pioneered the production of Pinot Gris for over 50 years. The fruit is hand harvested in late February and March for this unique sparkling wine.





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New Zealand Winegrowing

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 acidity which lends freshness and vibrancy to the wines, 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.

Soils

Gravel beds, free-draining alluvial soils and stony terraces

Growing Season

Dry, sunny and warm conditions delivering intense and characterful wines

Winemaking Technique

Pinot Gris was handpicked from the Mission homeblock and very gently pressed. The juice was inoculated with specially developed, aromatic yeast strains to intensify varietal character development. A portion was fermented in French oak barrel for 15 months for complexity. After blending the cuvée, the wine underwent a secondary fermentation before bottling.

Hawke's Bay Region

Located on the east coast of the North Island, Hawke's Bay wine region is one of the warmest winegrowing regions in New Zealand.

The long and warm growing season provides for excellent ripening conditions and full flavour development.



Technical Specifications

Alcohol	12.5%
Acidity	6.5 g/L
Residual Sugar	<9 g/L
pH Level	3.25

Cellar Potential

Enjoy now or in the next one to two years