



MISSION HUCHET SYRAH 2014

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

The bouquet of this wine shows exotic spice aromas along with complex cedar and sandalwood notes. It suggests a great sweetness and ripeness of fruit. The palate is full-bodied with fine soft tannins and an array of complex aromas. These fine tannins are robust and give to the wine a great structure on which to grow in complexity and volume in the mouth. They will gradually melt with time - over the next 20 years or so whence the wine will develop to give a silky palate that will burst with subtle, sweet and spicy aromas.



Cellar Potential

10 - 20 years

Alcohol

14.0%

Total Acid

6.1/l

PH

3.67

Total Production

1700 bottles

Viticulture

Our Mere Road Syrah block (2.1ha) is located on our Mere Road Vineyard within the Gimblett Gravels. We used precision technologies using a crop circle sensor and GPS to quantify vine vigour across this vineyard. This gave us a unique tool for defining fruit quality. As a result we classified the vineyard into quality zones based on the significance of the values recorded (Zone A, Zone B, Zone C). This made it possible to accurately target areas and resources for ultra premium wine production. As a result we targeted Zone A (0.3ha) as this area of the vineyard expressed a greater degree of concentration of fruit within the 805 vines that were individually targeted compared to the other zones.

All tasks performed on these vines are carried out by three staff members to ensure consistency of tasks being performed on these vines to create the best we can in this wine from our land, our vines with our dedicated, passionate people. As part of this strict purposeful approach we bunch thinned these vines within this zone to one bunch per shoot removing shoulders at the same time.

This yielded a very low 1.5kg per vine. Laterals were removed from the bunch zone along with 80% of the leaf to optimize fruit exposure and to maximize flavour development.

All vines from Zone A were sampled and harvested separately when maximum flavour development occurred at 23 brix by our three dedicated vineyard staff members, where bunches were hand sorted in the field to remove any imperfections before being carefully placed in bins and being transported to the winery. Utmost care and attention to detail was taken at every stage in the vines cycle to insure that the absolute potential of the site could be expressed through this Syrah.

Winemaking

2014 is a great Hawke's Bay Syrah vintage.

Flavour development in the fruit was precocious and was sustained through a long and extended maturation phase. After following the ripening of the grapes, with daily tastings of the ripening fruit on the vines, the fruit was hand harvested on the 2nd of April before there were any signs of over ripeness. Each bunch was carefully inspected and overripe or imperfect berries were removed. The bunches were gently crushed with a proportion of whole berries intact. The fermentation was completed after 14 days with a daily regime of gentle hand plunging to achieve a slow extraction of colour from the skins. We allowed another 6 days for the wine to soak or macerate on the skins, without plunging, during which time the wine gained in structure, richness and a softening of the tannins. We transferred the wine to barrel with 40% of the oak being new Taransaud Tronçais forest barrels. After 14 months the wine was racked from barrel and given a light egg white fining before bottling.

GIMBLETT GRAVELS

HAWKE'S BAY, NZ



MISSION ESTATE WINERY
198 CHURCH ROAD
TARADALE
HAWKE'S BAY

www.huchetwine.co.nz