



TASTING NOTES

Mission Estate Late Harvest 2018

Viticulture

We have sourced fruit from this Ohiti Road Riesling vineyard since 1992 which has achieved many gold medal awards and trophies. The fruit always has a good intensity of varietal character. The crop load was 10 tonnes per hectare. The vineyard uses vertical shoot positioning to train the vines, allowing good light exposure to maximize fruit development and character. We harvested the fruit at full maturity to make this sweet, luscious wine. The fruit had great flavour intensity at harvest. The grape must was slowly fermented with temperature control to retain the delicate aromas. The wine contains 2% of late harvested Viognier.

Winemaking

The fruit was destemmed and lightly pressed before cold settling and fermentation. The ferment was inoculated, giving a long and gentle fermentation, helping to retain the delicate aromatics of this variety. After fermentation, once the wine had reached a perfect balance of residual sugar and acidity the fermentation was stopped.

Tasting Note

This Riesling is very aromatic and fresh, reflecting the great vineyard site, good viticulture and gentle handling of the fruit. It has aromas of lemon and lime citrus with mineral elements and stone fruit on the finish. It was made in a sweet luscious style to perfectly balance the acidity. The aromatics on the palate linger and are in harmony with the clean refreshing finish.

Cellar Potential

5 - 10 years. While very drinkable now, this wine will develop more complexity and intensity in years to come.

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| Alcohol | 10.8 % |
| Acidity | 8.1 g/l |
| Residual Sugar | 90 g/l |
| pH Level | 3.25 |

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