



TASTING NOTES

Mission Reserve

Old Vine Semillon 2018



Viticulture

The vines were planted on our Taradale vineyard at the Mission in 1979. They were sourced from the old Matua Valley vineyards in Henderson. The clone is an old one with very open bunches that are very resistant to rot. Consequently we hang the fruit out each year to achieve the ultimate ripeness. This year it was picked on the 6th of April at 23.7 Brix.

With the old age of the vines, the crop load is naturally limiting and consequent yield produces rich, concentrated wines.

Winemaking

The grapes were harvested and crushed to the press and held for two hours for skin contact before pressing. This helps extract the rich body and aromas from the thick skins. The free run and pressings were combined to further enhance the palate weight. The must was not inoculated and underwent a long spontaneous natural fermentation. We did not control the temperature, which peaked at 24 degrees to meander on to completion and dryness after 20 or so days. We then simply left the wine on its yeast lees for 15 months allowing the aromas and texture to develop over these lees.

Tasting Notes

Colour is yellow - gold. The aromas are complex and sweet, showing citrus and beeswax aromas with hints of tropical fruit and flinty notes. The palate is rich with a fine structure and intense fruit on a long clean finish. The texture is rich and counterpoised by the cleanness of the finish.

Cellar Potential

Cellar carefully for up to twenty years.

Alcohol	14.5 %
Acidity	6.3 g/l
Residual Sugar	2 g/l
pH Level	2.28

The birthplace of New Zealand wine... since 1851

