



TASTING NOTES

Mission Reserve Viognier 2018



Viticulture

This Viognier was sourced off a block on Mere Road in the Gimblett gravels. The block is tiny and only produces enough fruit to fill three barrels. The crop load was on the whole fairly light. The fruit was hand harvested on 8th April at 24 Brix.

Winemaking

The whole clusters were lightly pressed and the must transferred to barrel for fermentation after the ferment had kicked off. This whole bunch pressing produces a lighter, clean style with greater finesse. The fermentation peaked at 24 Degrees and was complete in 7 days. The wine was then aged on lees with stirring every 2 – 4 weeks. After 10 months maturation the wine was bottled.

Tasting Notes

Colour is pale gold. The aromas are complex and sweet, showing stone fruit and citrus blossom notes with hints of tropical fruit and flinty tones. The palate is rich with a fine structure, forward fruit and a long clean finish. The texture is more in the rich style.

Cellar Potential

Cellar carefully for up to five years.

Alcohol	14 %
Acidity	6.6 g/l
Residual Sugar	1 g/l
pH Level	3.72

The birthplace of New Zealand wine... since 1851

