



## TASTING NOTES

### Mission Reserve

### Fine Old Tawny Port

#### Viticulture

Produced from a trio of varieties; Muscat, Merlot and Cabernet Sauvignon, this port is the result of a special blend of wines from the 1999 and 2004 vintages.

Hawke's Bay typically enjoys warm and long growing seasons perfect for ripening these three varieties. 1999 and 2004 were no exception delivering well-ripened grapes in optimum condition ready for fortification.

#### Winemaking

The grapes were gently pressed and underwent an extended maceration to extract rich colour and multidimensional flavour. Fermentation was stopped by traditional fortification method, then the port was moved to barrel for extended ageing, with some components aged in barrel for 15 years. During this time the gradual exposure to oxygen through the barrel allowed for the development of typical nutty tawny port character, while the port mellowed to a beautiful golden-tawny colour.

#### Tasting Notes

Rich, elegant and intensely aromatic, this finely balanced wine displays mouthwatering raisin, toffee and nuttiness with ripe stonefruit. Sensationally moreish with a dry finish, this tawny port is a show-stopper.

#### Cellar Potential

This wine will develop well over 10 years or longer.

<b>Alcohol</b>	16%
<b>Style</b>	Fortified Tawny
<b>Residual Sugar</b>	Sweet

*The birthplace of New Zealand wine... since 1851*

