



TASTING NOTES

Mission Reserve Hawke's Bay Cabernet Merlot 2018

Viticulture

A warm and dry summer provided perfect conditions for excellent fruit ripening. The dry end to the season ensured fantastic ripeness and maturity of the two Cabernet varieties. Crop loads were controlled to six to seven tonnes per hectare after some rigorous summer thinning to promote ripening. The blend is 62% Cabernet Sauvignon, 24% Merlot and 14% Cabernet Franc.

Winemaking

The fruit was crushed and transferred to tank for fermentation. The fermentation was long and slow to enhance aromatics and varietal character. Once daily the cap was gently worked for delicate tannin extraction, colour and fruit flavour development. Following maceration, the wine was gently pressed and then malolactic fermentation took place in tank before being moved to French oak barriques for 12 months' maturation. The varieties are aged in separate batches and carefully blended for perfect balance in the final wine.

Tasting Notes

This Cabernet Merlot is vibrant in colour and rich in varietal character with well-integrated oak. The Cabernet Franc gives a lifted floral note and sweetness while the Cabernet Sauvignon provides the power and drive in the blend. There are hints of cassis, tobacco and plum on the nose. The palate has great structure with an abundance of fine ripe tannins. The wine is complex, mouth-filling and well-balanced.

Cellar Potential

This wine will soften and age gracefully for ten years or longer.

Alcohol	13.6 %
Acidity	5.4 g/L
Residual sugar	<1g/L

The birthplace of New Zealand wine... since 1851

