



## TASTING NOTES

### Mission Estate Hawke's Bay Chardonnay 2019

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#### Viticulture

After an extraordinary summer with very warm days and nights in January the fruit achieved fantastic levels of maturity and great flavour development.

The fruit for this wine was sourced from premium Hawke's Bay vineyards. The clones for this wine were predominantly Mendoza and Clone 15. The low crops carried on these clones of around seven tonnes per hectare and the very good summer gave us fruit with perfect maturity and full flavour development at harvest time. This fruit had good hang time get the ultimate in maturity and flavour development.

#### Winemaking

The grapes were carefully pressed to create a soft fruit led wine with fine mouthfeel. Hard pressings were excluded from the blend. The light oak flavours are well integrated and the use of different yeast strains during fermentation gives extra complexity. After fermentation the wine spent six months on the yeast lees to further integrate the oak and add creaminess to the palate. The wine underwent no malolactic fermentation.

#### Tasting Notes

The light oak aging on yeast lees has given a soft style that is elegant and well structured. The nose has spicy, smoky and toasty aromas. The palate is rich and quite buttery with soft mouth feel and lovely flavours in the mid palate. They are reminiscent of stone fruit and citrus with subtle vanilla undertones from the oak. The fresh finish is clean and persistent.

#### Cellar Potential

This wine has sufficient structure and fruit to cellar for five years.

**Alcohol** 13.5 %

**Acidity** 5.5 g/l

**Residual Sugar** <1g /l

**pH Level** 3.45

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