



## TASTING NOTES

### Mission Estate Hawke's Bay Merlot 2019

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#### Viticulture

The fruit for this wine was grown on warm inland vineyard sites on Ohiti Road and the Gimblett Gravels. Soils on these sites are stoney and free draining, perfect for producing high quality fruit. The canopies were trained using vertical shoot positioning with cane and spur pruning. Fruit thinning was undertaken prior to veraison to ensure crop loads were less than 8 tonnes per hectare contributing to intense flavour development.

#### Winemaking

Fruit was crushed and inoculated with specially chosen yeast to enhance varietal character. Pump overs were carried out once daily to develop intensity. Fermentation was approximately seven days with the temperature peaking at 28°C. Post fermentation maceration was between seven and 20 days. Malolactic fermentation followed pressing to enhance texture and maturation followed in tank to retain vibrant fruit characters.

#### Tasting Notes

The wine is bright in colour. The nose has vibrant aromas of dark plum with sweet spice with savoury notes. The palate is medium bodied with rich and intense fruit. The wine finishes with soft, fine tannins and lingering spicy fruit.

#### Cellar Potential

It is made for drinking now but will develop well over the next two to five years.

<b>Alcohol</b>	14 %
<b>Acidity</b>	6 g/L
<b>Residual Sugar</b>	<1g/L
<b>pH</b>	3.65

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

