



Mission Estate Hawke's Bay Gewürztraminer 2020



Most of the fruit was sourced from vineyards on Ohiti Road. However, one block is located on heavier soils that provides weight and texture to the wine and the other on a very gravelly phase that provides the floral lift and finesse. Careful canopy management ensures grapes are fully mature for maximum varietal character.

Winemaking

The free-run juice and light pressings were fermented together. Fermentation temperature was around 17°C, using yeast strains especially selected for our Gewürztraminer style. After fermentation the various batches were selected to create the final blend.

Tasting Notes

This wine is intense, juicy and fresh with a good weight and full body. Lifted floral notes of rose petal with oriental spices, and ripe stonefruit make this medium style very moreish.

Cellar Potential

The wine will cellar well up to five years with the spice and tropical flavours becoming more intense.

Alcohol	13.8 %
Acidity	4.8 g/L
Residual sugar	10.8 g/L





