



## TASTING NOTES

### Mission Reserve Hawke's Bay Malbec 2019

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#### Viticulture

The fruit was grown on the Gimblett Gravels. The block on Mere Road is approximately one half hectare. It is on a stony-silty phase and the fruit develops very good colour and tannin. We only produce single varietal Malbec in exceptional years when it ripens to perfection in Hawke's Bay. Fruit thinning was employed with leaf plucking to encourage full ripening. The grapes were harvested at 23.4 brix on 10 April, after a patient wait for the fruit to reach its full potential of ripe flavours and concentration.

#### Winemaking

The fruit was crushed to a small 10 tonne fermenter. After fermentation the wine was allowed to soak on skins another 20 days before pressing for richness and depth of flavour. It was pressed to tank and underwent malolactic fermentation before maturation for 12 months in seasoned oak barrels.

#### Tasting Notes

The nose shows sweet fruit with the typical rustic Malbec character. The palate is full bodied with intense boysenberry and forest floor notes. Succulent black fruit and good structure lead to a long finish.

#### Cellar Potential

Cellar for up to five years.

<b>Alcohol</b>	14 %
<b>Acidity</b>	5.1g/L
<b>Residual Sugar</b>	<1 g/l
<b>pH Level</b>	3.8

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

