

MISSION

SINCE 1851

Reaching New Zealand shores in 1838, pioneering French missionaries founded a legacy. From their many accomplishments now interwoven throughout history came New Zealand's first winery, Mission in 1851. The influence from generations of French-trained vintners remains in our small batch, barrel-aged wines. Their inspiration, a legacy we continue.

RESERVE 2020

Malbec

Hawke's Bay | New Zealand



“Delicious and rich, bursting with sweet black fruit and ripe red berry notes.”

Selected from some of Hawke's Bay's finest vineyards, this Malbec was matured in French oak barrels for 12 months before release. This wine is rich and fruit driven, with a velvety texture and a long finish.

Our award-winning Mission Reserve wines are expressive of their vineyards and barrel-aged for textural and flavoursome wines.





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New Zealand Winegrowing

Central to the success of New Zealand as a world-renowned wine growing region is the temperate maritime climate and the free-draining alluvial soils.

The growing season is long, providing perfect conditions for slow ripening and full flavour development. Cool nights and warm days retain acidity which lends freshness and vibrancy to the wines, highly characteristic of New Zealand wine styles.



Sustainability Practices

Mission has strong sustainability credentials as a founding member of Sustainable Winegrowing New Zealand and holding ISO 14001 environmental certification since 1998.

With organics and organic conversions underway in some vineyards Mission has an ongoing commitment to sustainable viticulture and winemaking practices.



In 2007 the Mission winery underwent a multi-million dollar upgrade designed to maximise energy and water efficiencies.

Today, Mission is proud to produce some of New Zealand's finest wines in the most environmentally friendly manner.

Soils

Gravel beds, free-draining alluvial soils and stony terraces

Growing Season

Dry, sunny and warm conditions delivering intense and characterful wines

Winemaking Technique

Fruit was crushed to fermenter and inoculated with yeast for a warm fermentation. The grapes and must were carefully mixed each day for colour and once fermentation was complete they remained a further 20 days on skins until the wine had gained its optimum texture before pressing. A further malolactic fermentation took place before oak maturation produced a bright, fruit-driven, complex style.

Hawke's Bay Region

Located on the east coast of the North Island, Hawke's Bay wine region is one of the warmest winegrowing regions in New Zealand.

The long and warm growing season provides for excellent ripening conditions and full flavour development.



Technical Specifications

Alcohol	14.6%
Acidity	6.1g/L
Residual Sugar	<1g/L
pH Level	3.61

Matured for 12 months in French oak barrels

Cellar Potential

Enjoy now or in the next five years