

# MISSION

SINCE 1851

# JEWELSTONE

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 iconic selection. Produced only from small blocks in the best vineyard sites, these special hand-selected wines are a tribute to our pioneering winemaking Missionaries. Their inspiration, a legacy we continue.

## JEWELSTONE 2020

### Antoine

Hawke's Bay | New Zealand



“Generous, intense and complex with rich black fruit notes, mocha coffee and sweet spice.”

Selected from some of our finest Hawke's Bay Gimblett Gravels vineyards, this small-batch, barrel-fermented wine is a blend of Cabernet Sauvignon (65%) from our Gimblett Road and Murdoch vineyards, Cabernet Franc (20%) from our Gimblett Road vineyard, and Merlot (15%) from our Mere Road vineyard. The wine is full and expressive, showing rich fruit with spice, tobacco, chocolate and a velvety texture offering refinement, power and persistence.

Our award-winning Mission Jewelstone wines are expressive of their premium vineyard sites and barrel-fermented for textural, complex wines with rich concentration of flavour.





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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

No pre-fermentation maceration. The fermentation temperatures peaked at 30°C. The ferments were plunged once daily until fermentation completed. Post ferment maceration of 14 to 30 days was allowed with the length of time dictated after daily tasting. Post malolactic fermentation, the wine was transferred to very fine grained, medium toast French oak barrels; 60% new for 12 months' aging. The different wines were aged separately before the final blend was assembled.

Alcohol 13.7%

Acidity 5.4g/L

Residual Sugar <Dry

pH Level 3.69

## Cellar Potential

Enjoy now or cellar carefully for 10 to 15 years