



## Mission Reserve Cabernet Sauvignon 2007

### Viticulture

60% of this Cabernet Sauvignon is off a vineyard at Moteo. The balance of the wine being from the Gimblett Gravels and Ohiti Road. The crop loads were kept low. The growing season was warm and dry particularly in March and April during the ripening. These El Nino weather conditions gave really ripe fruit with good concentration of flavour. 8% Cabernet Franc and 7% Merlot was used in the blend.

### Winemaking

The fermentation temperatures peaked at 28°C. The wine was pumped over daily until the fermentations finished; then cold soaked a further eight - twenty days before malolactic fermentation and running off to French oak barrels, 20% new. After aging for 13 months the wine was racked, blended, fined with fresh egg whites and then filtered before bottling.

### Tasting Notes

This Cabernet Sauvignon has a deep vibrant colour. On the nose there are rich aromas of cassis and tobacco. The palate is medium to full-bodied with nice acidity and a fine structure. The tannins are ripe and the flavours mature. This is a classic ripe Cabernet that has good palate weight. It is a wine with structure that is well balanced; having the potential to age gracefully for five to ten years.

### Cellar Potential

Potential to age gracefully for five to ten years.

Alcohol	14.0%
Acidity	5.4 g/l
Residual Sugar	1.2 g/l
Ph Level	3.72

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