



## Estate Hawke's Bay Cabernet Sauvignon 2008

### Viticulture

The fruit was sourced from the warmest inland sites in Hawke's Bay and grown on free draining, stony soils. These vineyards were carefully managed to fully ripen the fruit using techniques such as vine trimming, leaf plucking around the bunches, and fruit thinning to give a balanced crop load.

### Winemaking

Produced sustainably, this wine is 86% cabernet sauvignon, 12% cabernet franc and 2% malbec. The grapes spent an average time on skins of over 25 days during fermentation, with 10 days post-fermentation maceration. There were minimal pump-overs to avoid over extraction. MLF followed and then the wines were oak aged.

### Tasting Notes

This cabernet sauvignon has a bright vibrant colour and red berry aromas on the nose. The palate is medium bodied with good fruit intensity and mid-palate richness. It is a wine with soft structure that is well balanced with good fruit and has the ability to age for some years.

### Cellar Potential

Made for drinking now but will develop over the next two years.

<b>Alcohol</b>	13.2%
<b>Acidity</b>	5.0 g/l
<b>Residual Sugar</b>	dry
<b>Ph Level</b>	3.72

PO BOX 7043, TARADALE, NAPIER | PHONE (64) 6 845 9350  
FAX (64) 6 844 6023 | WWW.MISSIONESTATE.CO.NZ

