



Mission Reserve Merlot 2008

Viticulture

Fruit source: Bridge Pa triangle red metal soils 85%; Gimblett Gravels Cabernet Franc 15%.

Harvest: 2 April at 25.1 Brix. Fruit very ripe with some wrinkling of skins.

Crop load: 8 tonnes per hectare

Canopy management: Thin canopy with exposed fruit

Winemaking

Fermentation: 8 days with peak temperature 31°C.

Cap management: Very light Pumpovers once daily.

Post ferment maceration: 18 days

MLF: In French oak barrels, 33% new

Maturation: 13 months with two rackings

500 cases produced

Characteristics

This is a rich Merlot with good depth. Cabernet Franc was blended for structure, complexity and length. The nose shows a very ripe Merlot varietal aroma. The oak is subtle, enhancing the dark berry and plum aromas. There is nice intensity on the front palate showing rich sweet fruit with very soft plump tannins. The finish is harmonious and long.

Cellar Potential

Showing well now and will develop over 5-10 years.

Alcohol	13.9%
Acidity	5.1 g/l
Residual Sugar	2 g/l
pH Level	3.53

PO BOX 7043, TARADALE, NAPIER | PHONE 4) 6 845 9350
FAX (64) 6 844 6023 | WWW.MISSIONESTATE.CO.NZ

