



## Mission Reserve Central Otago Pinot Noir 2008

### Viticulture

The fruit was grown on a single site on the Pisa Terraces near the shores of Lake Dunstan. This site is naturally devigorating; the soils gravelly with loess and clay particles of diverse origin. The vines were trained using VSP (vertical shoot positioning) canopy management and cropped at 7 tonnes per hectare. The fruit was hand harvested at 25 Brix and transported to Hawke's Bay for winemaking.

### Winemaking

Fermentation was carried out in a 10 tonne fermenter. It was plunged and pumped over a few times but not excessively. Post ferment maceration was conducted over 10 days, and then the wine was aged in 100% French oak barrels (21% new) for ten months. The wine was lightly fined with egg whites.

### Characteristics

This 2008 Pinot Noir has a bright colour and bouquet dominated by dark cherry aroma. The palate is rich and well structured with subtle berry fruits notes. The wine is complex, big and with ripe tannins.

### Cellar Potential

Made for drinking now but will develop over the next 5-10 years.

|                |         |
|----------------|---------|
| Alcohol        | 14.7%   |
| Acidity        | 4.7 g/l |
| Residual Sugar | 2.0 g/l |
| pH Level       | 3.79    |

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