



Mission Estate Sauvignon Blanc 2009

Viticulture

The fruit for this wine was grown predominantly in vineyards on Ohiti and Church Road. Light leaf plucking around the bunches was employed for flavour development in the fruit. The bulk of the fruit from the inland site of Ohiti Road contributes a full round flavour with the grapefruit and tropical aromas. The Church Road has flavours in the herbaceous, lemon-citrus fruit spectrum.

Winemaking

Grapes were crushed and pressed with minimal skin contact. Yeast strains specifically developed for Sauvignon Blanc were used to conduct the fermentation. The one we have predominantly used has good characteristics, giving fine aroma and fullness in the mouth, especially after ageing on lees. Fermentation temperature was at 17°C and we allowed it to rise to 18°C towards the finish. The wine is left on lees for as long as possible to improve flavour and finish of the wine.

Characteristics

The colour is pale straw. The bouquet has tropical fruit, passionfruit and grapefruit aromas. In the mouth the wine is crisp and textural from the ageing on lees. The palate has a full varietal impact and the intense fruit on the mid-palate leads to a dry, clean finish. This is a focused style with character and complexity.

Cellar Potential

Hawke's Bay Sauvignon Blanc wines age well over one or two years.

Alcohol	12.6 %
Acidity	6.6 g/l
Residual Sugar	1.0 g/l

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