



Estate Hawke's Bay Ice Wine 2009

Winemaking

Ripe fruit with great flavour and intensity was used to make this sweet, luscious wine. The juice was freeze concentrated to 34°Brix followed by a slow, temperature controlled fermentation to maximise fruit character and richness.

Characteristics

The nose has ripe peach and apricot aromas with hints of citrus. In the mouth there are lovely intense flavours that start from a lush upfront palate, and lead on to a clean, fresh finish. The palate has a good balance between sweetness and acidity; sweet without being cloying and lingering on the aftertaste.

Cellar Potential

The wine will develop bottle age characters and complexity over the next two to three years.

Alcohol	12
Acidity	8.5 g/l
Residual Sugar	140 g/l

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