



Estate Hawke's Bay Riesling 2009

Viticulture

Fruit was harvested on March 26 2009, from a single vineyard in the Ohiti rd sub region of Hawke's Bay at approximately at 22°brix. This vineyard uses vertical shoot positioning to train the vines, maximizing fruit development and character.

Winemaking

Each year the grapes are crushed and pressed to create a complimentary expression of the vineyard. This was achieved by separating the free run from the soft pressings and fermenting separately. The free run (70%) underwent a long wild ferment (held at 16°C) in a stainless steel tank to promote fresh citrus characteristics while the soft pressings (30%) were inoculated and fermented in old barrels in order to maximize lees contact and contribute to the complexity of the wine.

Tasting Notes

This Riesling is bright and fresh reflecting gentle handling of the fruit. It has aromas of lemon and lime citrus with a mineral tone of stone fruit. It was made in a medium sweet style. The palate lingers and is kept crisply fresh by its integrated core acidity.

Cellar Potential

2-5 years. While very drinkable now, this wine will develop more complexity in the aromatics and palate in years to come.

Alcohol	12.5%
Acidity	6.9 g/l
Residual Sugar	30 g/l

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

