



## Mission Reserve Sauvignon Blanc 2009

### Viticulture

The fruit for this wine was targeted. It had to have good flavours on the vine and low crop loads. We hand harvested fruit from two vineyards - from Mangatahi on the red metal soils, and one from Ohiti Road. These were whole bunch pressed. The final component was 15 barrels of juice from another Ohiti Road vineyard with a low crop load and good fruit intensity (also whole bunch pressed). We took this latter parcel of juice off the press at a cycle where the juice was very clean and low in phenolics. The average Brix was around 21.4. Evidence of this is in the extremely low pH of the finished wine.

### Winemaking

The must was fermented at up to 20°C using sauvignon blanc-specific yeast strains to provide a wine with good texture and aromatic complexity. It was fermented and aged in barrel on yeast lees to enhance this texture. Rather than producing another of the commercial fruit-driven examples that are as common as muck, we endeavoured to create a wine with style that accompanies food nicely. 10% of the barrels were one year-old and 30% two years; the rest are older, so the oak is pretty much in the background of this wine.

### Characteristics

The colour is pale. The bouquet has lifted aromas. The palate is very crisp, with a lightness and acidity suggesting an icy briskness. There is moderate fruit on the mid-palate leading to a clean and long, dry finish. This is a barrel-aged style with plenty of character and finesse.

### Cellar Potential

This Sauvignon Blanc will become a little softer over the next year or two. It will develop interest and complexity for up to 10 years.

|                |         |
|----------------|---------|
| Alcohol        | 12.9 %  |
| Acidity        | 8.0 g/l |
| Residual Sugar | 2 g/l   |
| Ph Level       | 2.97    |

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

