



Mission Reserve Syrah 2009

Viticulture

Gimblett Road vineyard (Mission-owned, 38% of blend, 15 year old vines). Harvested at 23.3 Brix on 15 April. Mere Rd vineyards (Mission-owned, 12% of blend, 6 year old vine). Harvested at 24.5 Brix on 18 April.

Contract grower on Mere Road (38% of blend - 5 year old vines). Harvested at 21 Brix on 19 April. Ohiti Road vineyard 12% of blend, harvested at 23.3 Brix on 17 April.

All vineyards thinned to a bunch a shoot. Leaf plucked around the bunch zone. All Gimblett Gravels fruit was hand harvested. All vineyards grown under Sustainable Winegrowing guidelines.

Winemaking

The fermentations were conducted on the skins with temperature peaking at 30°C. Mission's Gimblett Gravels fruit had 30 day post fermentation maceration. Other fermentations 15 days post ferment maceration. No added enzymes or tannins. MLF in tank with indigenous bacteria before racking off lees to for barrel maturation. 15% of barrels were new, and French oak was predominantly used. Produced sustainably - ISO 14001 accredited winery since 1998.

Characteristics

The colour is dark and vibrant. The wine has a black pepper nose and also shows small dark berry aromas with spicy undertones. The palate is rich and medium-bodied with fine soft tannins. The wine has a fine aroma that suggests dark ripe fruit with a strong spice element. The tannins give structure to the good mid-palate and long finish.

Cellar Potential

5 - 10 years.

Alcohol	13.6 %
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Acidity	5.5 g/l
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Ph Level	3.61
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