



## Mission Reserve Noble Gewürztraminer 2009

### Viticulture

Fruit from an Ohiti Road vineyard affected with noble rot was harvested on March 30<sup>th</sup> at 35 Brix. This was after an earlier harvest of ripe fruit taken for normal table wine on March 11<sup>th</sup>.

### Winemaking

The fruit was fermented in stainless steel, and stopped with nearly 160 grams of residual sugar and 14% alcohol. This is a stylistic choice, aiming for a sweet table wine with vinosity and structure. The wine was bottled on July 14<sup>th</sup>.

### Characteristics

Colour is pale straw. The nose shows complex botrytis aromas with spicy floral notes. The palate has good weight in the mouth and good intensity.

<b>Alcohol</b>	14 %
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<b>Acidity</b>	7.2 g/l
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<b>Residual Sugar</b>	157 g/l
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<b>Ph Level</b>	3.86
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PO BOX 7043, TARADALE, NAPIER | PHONE (64) 6 845 9350  
FAX (64) 6 844 6023 | WWW.MISSIONESTATE.CO.NZ

