



Estate Hawke's Bay Old Vine Late Harvest Semillon 2009

Viticulture

The Semillon at our Church Road block was planted in 1979. These old vines are spur-pruned and are a source of ripe fruit with good Semillon varietal flavours. The growing season in 2009 was marked by a warm dry spell right through to the end of summer. The Semillon achieved full maturity in early April, and was harvested at 30 Brix on the 29th of that month. The crop load was 2 tonnes off 1.5 acres.

Winemaking

The fruit was hand picked, whole bunch pressed, then fermented in stainless steel. There were no additives or acid adjustments and the wine is completely natural. The fermentation stopped with 100 grams of residual sugar per litre. It was lightly fined with casein before bottling.

Tasting Notes

Colour is pale straw. The nose shows complex tropical fruit aromas with waxy Semillon notes. The palate has remarkable freshness and lightness in the mouth for a wine with so much residual sugar. It is also very full, with fine ripe flavours on a long clean finish.

Cellar Potential

Cellar carefully for up to five years.

Alcohol	12.1%
Acidity	7.5 g/l
Residual Sugar	100 g/l
Ph Level	3.0

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

