



Mission Reserve Cabernet Merlot 2009

Viticulture

A warm and dry autumn provided excellent ripening conditions for Hawke's Bay Cabernet. These 2009 Cabernet wines are full of ripe fruit aromas and have fantastic texture. The Merlot, Cabernet Franc and two thirds of the Cabernet Sauvignon were off the Gimblett Gravels. The Cabernet portion of the blend included fruit from the Bridge Pa red metal soils. Crop loads were around 7 tonnes per hectare after some rigorous summer thinning to make sure fruit left to mature on the vines was fully mature at harvest.

Winemaking

The blend is Cabernet Sauvignon 45%, Merlot 40.5%, Cabernet Franc 14.5%. Fermentations were carried out traditionally with pumping over once per day. Towards the end of fermentation these were tailed back to avoid excessive extraction. The maturation was in French oak barriques including a portion of new barrels (10% new). After aging for 15 months in oak the wine was assembled and fined with 4 egg whites per barrel before filtration.

Characteristics

This Cabernet Merlot has vibrant colour and classic savoury aromas of an attractive Hawke's Bay red. There are hints of cassis, tobacco and plum on the nose. The palate has good structure with plenty of fruit and fine ripe tannins. The wine in the mouth has great mid palate weight and texture with the oak component understated, allowing fruit to dominate through the finish.

Cellar Potential

The wine's structure and intensity will ensure good cellaring potential.

Alcohol	14.6 %
Acidity	5.9 g/L
Residual Sugar	nil
Ph Level	3.61

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