



Mission Reserve Cabernet Sauvignon 2009

Vineyards: Gimblett Gravels 66%; Bridge Pa triangle 34%.
Blend of 85% Cabernet Sauvignon, 9.5% Merlot, 5.5% Cabernet Franc.

Viticulture

2009 was an exceptional year for Cabernet Sauvignon in Hawke's Bay. The vineyards this wine was sourced from were cropped at 7 tonnes per hectare (48 hl per hectare). They were extensively green thinned in the summer. The vineyards were sited on stoney soils, which with careful management gave vines with good balance and open canopies. Fruit was harvested in perfect health with thick skins and good tannins. The Cabernet was harvested at 24.7 Brix.

Winemaking

The Cabernet Sauvignon ferment was a collection of fantastic fruit off the Gimblett Gravels and the Bridge Pa triangle. There were three portions off the gravels and one off the triangle. After ferment a month long post ferment maceration took place followed by MLF and running off to barrel. 12% of the barrels were new and the wine was matured for 15 months. The Merlot and Cabernet Franc were blended to the wine for complexity and balance.

Characteristics

Cabernet off the gravels is more structural and pure by nature while off the triangle it is more floral and silky. Such a blend as this wine then, in a good season such as 2009, creates a wine with very attractive qualities. It is very full with fine savoury and floral aromas. The palate is soft with very good texture. The final blend with the Merlot and Franc components is very complete.

Cellar Potential

Potential to age gracefully for five to ten years.

Alcohol	14.4 %
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Acidity	6.0 g/l
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Residual Sugar	1.2 g/l
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Ph Level	3.59
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PO BOX 7043, TARADALE, NAPIER | PHONE (64) 6 845 9350
FAX (64) 6 844 6023 | WWW.MISSIONESTATE.CO.NZ

