



Mission Reserve Viognier 2009

Viticulture

The fruit was grown in the Dartmoor Valley on red metal soils. A rigorous viticultural regime was followed to limit crop loading and keep an open canopy to achieve fully ripened fruit with intense varietal character. Once the grapes had reached optimum flavour on the vine, they were harvested at 24 Brix on 26 March 2009.

Winemaking

The fruit was crushed and the free run barrel-fermented in new, one- and two- year old French oak barriques. After 8 months aging on lees, regular stirring, and careful blending trials, the wine was bottled in December 2009.

Characteristics

Colour is a pale straw. The varietal aroma, typical and evocative of tropical fruit and tangerine. The oak is much understated; the barrel maturation aimed at taming the wild aromatics and softening the palate. This full soft palate has a creamy mouth feel and ripe flavours that continue effortlessly on the persistent finish.

Cellar Potential

This wine is great on release and will develop greater finesse over the next 2 - 3 years.

Alcohol	13.9%
Acidity	5.5 g/l
Residual Sugar	2 g/l
Ph Level	3.79

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

