



Mission Estate Hawke's Bay Merlot 2010

Viticulture

Vineyard sites: Warm inland sites on free draining stony soils or well drained loess soils situated on Ohiti Road, Patangata and the Gimblett Gravels.

Viticulture: Canopy vertical shoot positioned, cane and spur pruned. Extensive thinning (green harvest) prior to veraison to ensure crop loads were less than 10 tonnes per hectare. Extensive use of leaf plucking around bunch zone. Sustainable vineyard practices were used from accredited vineyards.

Growing season: A cool summer with rain in January followed by a warm dry autumn allowing good hang time to achieve optimum ripeness. The vineyards yielded good crops of clean healthy berries. Harvested at an average of 22.5 Brix; picking dates 20 Mar - 23 April.

Winemaking

Blend: 95% Merlot; 4% Cabernet Sauvignon; 1% Cabernet Franc. Crushed to fermenter and inoculated with yeast – fermentation initiated after two days. Pumped over once daily. Fermentation – approximately 7 days with temperature peaking at 30 °C. Post fermentation maceration: 14 - 20 days with no pumpovers. Malo-lactic fermentation following pressing. Maturation in tank to retain primary fruit characters. Sustainably produced with minimal environmental impact during production – ISO 14001 audit by SGS

Tasting Notes

The wine has a bright vibrant colour. The nose has aromas of plum sweet spice and savoury notes. The palate is medium bodied with generous fruit in the mid palate. The wine finishes with soft fine tannins and lingering spicy fruit aromas.

Alcohol	13.6 %
Acidity	5.9g/l
Residual Sugar	dry
PH Level	3.72

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