



Mission Estate Hawke's Bay Syrah 2010

Viticulture

Ohiti Road – Bridge Pa triangle red gravels - Gimblett gravels – warm inland sites sheltered from sea breezes.

Soil types: stony gravels and light silt phases requiring irrigation.

Canopy management: shoot thinned and vertical shoot positioned.

Bunch thinning: prior to veraison to one bunch per shoot.

Crop loads: approx 8 tonnes per hectare. Harvest: 21 -28 April

Weather conditions: cool summer with warm dry autumn allowing long hang times on vines.

Winemaking

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 of up to 20 days with no pump-overs.

Maturation in tank to retain primary fruit.

Tasting Notes

Vibrant red berry notes with some spicy pepper overtones. Vibrant fruity palate showing soft tannins and good length.

Cellar Potential

This wine has sufficient tannin and fruit to cellar for 3-5 years.

Alcohol	12.6 %
Acidity	5.5g/l
Residual Sugar	<1g/l
PH Level	3.69

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