



Mission Reserve Chardonnay 2010

Viticulture

This Chardonnay was sourced off selected blocks of Clone 15 and Mendoza Chardonnay from Alan Gunn's vineyards on Ohiti Road and the Gimblett Gravels; 100% of the fruit was hand picked. The crop loads were on the whole fairly light, around 6 tonnes per hectare. These vineyards were chosen for their old low cropping vines giving fruit with tremendous fruit intensity and maturity.

Winemaking

The hand picked bunches were lightly pressed to avoid excessive extraction. Only the first 550 litres of juice per tonne of fruit were used in the vinification. The juice was then 100% barrel fermented with wild yeasts in French Oak including 25% new barrels. Malolactic fermentation was carried out on the wine to provide complexity and balance. The barrel ageing was for 10 months on the yeast lees for optimum mouth feel and complexity.

Tasting Notes

Colour is pale straw. The aromas are complex and sweet showing almond and stone fruit notes with hints of toast and citrus peel. The palate is very full with a fine structure with intense sweet fruit and a long clean finish. The texture is more mineral in style than the gold medal winning 2009 wine. The acidity is a little higher reflecting the cooler summer. The flavours are tending more to the stone fruit than the Citrus spectrum. Like the 2009 wine it has a fine finish and great persistence.

Cellar Potential

Cellar carefully for up to five years.

Alcohol	13.2%
Acidity	6.2g/l
Residual Sugar	2.0g/l
Ph Level	3.36

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