



Mission Reserve Merlot 2010

Viticulture

This merlot was selected from our vineyard on Mere Road – part of the highly regarded Gimblett Gravels sub-region. This vineyard has a generous silty phase that gives soft mouth filling tannins. Our viticulturist used precision viticulture techniques to target appropriate treatments for the different soil phases. These treatments included targeting crop loads and canopy management appropriate for the different vigour levels on the different soil phases. Extensive fruit thinning was applied to the vines prior to veraison. The block was hand harvested in 4 parcels over a two week period. In this way fruit was harvested at optimum maturity from the whole block.

Winemaking

Six different small scale fermentations were managed with minimal pump-overs. After the fermentations were completed there followed a period of post-fermentation maceration to develop the mouth feel of the young wines. After pressing the wines underwent MLF in tank before transfer to French oak barrels for maturation in 25% new French oak. 14% Cabernet Franc was included in the blend at the time the wine was assembled from barrel. This was to give complexity and dimension to the wine.

Tasting Notes

This is a rich complex Hawke's Bay Merlot blend. The nose shows a very ripe Merlot aroma. The oak is in balance and respects the wines structure and character. There is nice intensity on the front palate with very good tannins that are quite grippy at bottling, but which will soften with time. The wine is harmonious showing balance and softness that only comes from top quality fruit. This is a wine that is a result of passion, dedication, and a desire to create a truly complete wine.

Cellar Potential Showing well now and will develop over 5-10 years.

Alcohol	14.2%
Acidity	6.1g/l
Ph Level	3.78

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