



Mission Reserve Sauvignon Blanc 2010

Viticulture

Mangatahi – red metal gravel soils. Pruned to two canes. The fruit was hand harvested on 26th March at 22 Brix.

Winemaking

The whole bunches were pressed on our presses Champagne cycle. Using Champenois terms, we only took the “vin de cuvée” and the best half of the “premier taille” for the barrel fermentation. One third of the “vin de cuvée” was fermented with its indigenous yeasts and the rest was inoculated with selected yeast strains. The barrels were a mixture of new, one year old and older barrels. The barrels that had the wild ferment underwent malolactic fermentation.

A strict barrel selection was made for the final blend. Less than 45% of the barrels were chosen, and these were purely from the “vin de cuvée”. 20% of the barrels were new and 50% of the barrels underwent malo lactic fermentation.

Tasting Notes

Colour; pale yellow with green tints. On the nose there is spice, lime and some tropical fruit notes. The palate is bone dry, showing lightness and fresh acidity. Fruit is good on the palate and leads to a clean and long, dry finish. This is a barrel-aged style with character and focus.

Cellar Potential

This Sauvignon Blanc will become a little softer over the next year or two. It will develop interest and complexity for up to 10 years.

Alcohol	12.6%
Acidity	9.1g/l
Residual Sugar	nil
Ph Level	3.12

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

