



## TASTING NOTE

### Mission Vineyard Selection Chardonnay 2010

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#### Viticulture

We carefully selected fruit from vineyards in Ohiti Road, Gimblett Gravels and Moteo. This vintage was marked by a very light “fruit set”, with both bunch numbers and size below average. Warm temperatures late into autumn meant we were comfortable to allow the fruit to hang, developing wonderful flavour, ripeness and concentration.

#### Winemaking

For Vineyard Selection, we took only the “free run” juice from the harvest. We sought to retain the delicious spectrum of flavours in the juice by fermenting 50% in a stainless steel tank, maintaining very cool temperatures. The remaining 50% was fermented in French oak barriques to give a subtle, well integrated oak influence. The wine has been aged for 15 months and we have used the traditional method of lees stirring to develop texture and flavour.

#### Tasting Notes

The colour is pale straw and the nose is packed with complex peach and citrus and hints of toasty caramel. In the palate, white peach and nectarine flavours come through and there is a delicate, creamy finish. The efforts we put into lees stirring show through in a rich, integrated mouth-feel.

#### Cellar Potential

Cellar carefully for up to five years.

<b>Alcohol</b>	13.3 %
<b>Acidity</b>	5.8 g/l
<b>Residual Sugar</b>	1.0 g/l
<b>Ph Level</b>	3.40

*The birthplace of New Zealand wine... since 1851*

