



## TASTING NOTES

### Mission Vineyard Selection Merlot 2010

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#### Viticulture

Merlot loves free draining soils and the Ohiti Road vineyard has exactly that. A stony layer over gravel-rich soil makes this vineyard a perfect place to grow Merlot. The fruit for this wine was sourced exclusively from this block, which is also a sun-trap, sheltered from the prevailing north-westerly winds. We carefully managed the number of bunches per vine and the fruit achieved optimum ripeness on 15 April. Picked at 24° Brix, the fruit displayed a wonderful array of flavours.

#### Winemaking

Superb, ripe fruit was delivered to the winery by the vineyard team and we set about ensuring that we did it justice. It was vital that we preserve the pleasant berry characteristics that were so evident in the fruit. We took the parcel through fermentation with minimal pump-overs, and a careful eye on temperatures. A 14 day post-fermentation maceration followed, and then we allowed the natural malo-lactic fermentation to soften acids and enhance mouth-feel. With the rich structure and fruit intensity so apparent, we made the decision to use 3 and 4 year old French oak barriques to give a subtle oak character, tailored to emphasise the fruit.

#### Tasting Notes

This is a Merlot with ripe dark berry and plum aromas. The oak is in harmony and does not dominate the fruit. There is good concentration and sufficient tannin to provide the sound structure for long term maturation in bottle.

#### Cellar Potential

Showing well now and will develop well over the next 5-10 years in ideal conditions.

Alcohol	14.2 %
Acidity	5.5 g/l
Residual Sugar	1.0 g/l
Ph Level	3.57

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