



TASTING NOTES

Mission Vineyard Selection Pinot Gris 2010

Viticulture

Sourced from a superb elevated site, with “Red Metal” soils, west of Hastings. The elevation means this vineyard is a little cooler, allowing for slow ripening and excellent flavour development. We could see that the fruit was in perfect condition on 27 March and the call was made to harvest. With an average 23.6° Brix at harvest, it was clear that we had fully mature fruit that was impeccably clean, with beautiful flavours and depth.

Winemaking

The fruit was crushed and pressed with minimal skin contact. Hard pressings were discarded. We fermented the juice in stainless steel tanks, using aromatic yeast strains at low temperature to retain the full varietal flavour of the fruit. The wine was aged on yeast lees for 12 months, giving optimum balance and mouth feel.

Tasting Notes

The colour is pale golden yellow. The wine displays lovely fruit characters of pear and quince. The palate is soft and full with an appealing bright acidity, balanced with a delicious fruit sweetness that makes this wine an ideal food accompaniment. It is very full in the mouth and shows fine aromas that linger well on the finish.

Cellar Potential

The palate will gain intensity and length on the finish with one to two years bottle maturation.

Alcohol	14.0 %
Acidity	6.6 g/l
Residual Sugar	4.0 g/l
Ph Level	3.56

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