



TASTING NOTE

Mission Vineyard Selection Syrah 2010

Viticulture

We identified vineyards with free draining, gravel soils on the Gimblett Gravels®, the Triangle and Ohiti Road that produce fruit with wonderful depth of flavour. We were thrilled with the quality and concentration of the fruit that came from these blocks. Each parcel was harvested separately.

Winemaking

With such lovely fruit delivered to the winery, it was a no-brainer that we would ferment each parcel individually. Great care was taken during the 7 day fermentation, with daily pump-over and a keen eye on temperature - peaking at 30 °C. After fermentation, we used the traditional technique of maceration with no pump-over's for 14 days. Once the finished wine was pressed off the skins, we allowed the natural malo-lactic fermentation to soften acids and enhance mouth-feel. We selected 2-4 year old French oak barriques for maturation to retain primary fruit and deliver a soft, generous palate. The wine is Sustainably produced with minimal environmental impact during production - we are members of Sustainable Winegrowing New Zealand and all of our vineyards and our winery are certified.

Tasting Notes

The wine exhibits an abundance of red berry, spice and floral aromas. All of those aromas play beautifully in the palate. There is a wonderful sweetness on the long finish, which is full, rich and soft.

Cellar Potential

This wine is superbly balanced and will cellar for 3-5 years in ideal conditions.

Alcohol	13.2 %
Acidity	6.1 g/l
Ph Level	3.71

The birthplace of New Zealand wine... since 1851

