



TASTING NOTES

Mission Estate Riesling 2011

Viticulture

Fruit was harvested on 4th April at 19.6 Brix from the Ohiti Road region of Hawke's Bay. We have sourced fruit from this Riesling vineyard since 1992 which has achieved many gold medal awards and trophies. The fruit always has a good intensity of varietal character. The crop load was 10 tonnes per hectare. The vineyard uses vertical shoot positioning to train the vines, allowing good light exposure to maximize fruit development and character.

Winemaking

The fruit was destemmed and lightly pressed and fermented in two tanks. One tank was inoculated and the other fermented with the wild indigenous yeasts. The ferments were long and slow helping to retain the delicate aromatics of this variety. After a month in fermentation, once the wine had reached a perfect balance of residual sugar and acidity the fermentation was stopped.

Tasting Notes

This Riesling is bright and fresh, reflecting gentle handling of the fruit. It has aromas of lemon and lime citrus with a mineral tone of stone fruit. It was made in a medium dry style. The aromatics on the palate linger and are in harmony with the clean refreshing finish.

Cellar Potential

2-5 years. While very drinkable now, this wine will develop more complexity and intensity in years to come.

Alcohol	10.8 %
Acidity	6.5 g/l
Residual Sugar	13.8 g /l

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