



Estate Hawke's Bay Gewürztraminer 2011

Viticulture

This wine is made from selected Hawke's Bay vineyards. These vineyards were cropped between 2 and 7 tonnes per hectare and achieved ripe flavours after a warm summer. Careful canopy management using shoot thinning, leaf plucking and fruit thinning were employed to help ensure these grapes were fully mature. The fruit was harvested between the 20th March and 6th April at Brix ranging between 22 and 26.

Winemaking

The free run and pressings were fermented together from the various vineyard sites. Fermentation temperature was around 17°C, using yeast strains especially selected for our Gewürztraminer style. After fermentation the various vineyard portions were blended; and in those cases where the pressings improved the blend they were included. The wine was made in a soft style with sweet fruit and rich mouth feel. Some residual sugar has been left for the style and balance of the wine.

Tasting Notes

The nose is spicy and floral with the typical Gewürztraminer rose petal bouquet. The palate is juicy, and with its good weight, is soft and long. This wine has perfect balance with the flavours lingering well on to the smooth finish.

Cellar Potential

The wine will cellar well up to 5 years with the spice and tropical flavours becoming more intense.

Alcohol	13.5 %
Acidity	4.6 g/l
Residual Sugar	7.5 g/l
PH Level	3.7

PO BOX 7043, TARADALE, NAPIER | PHONE (64) 6 845 9350
FAX (64) 6 844 6023 | WWW.MISSIONESTATE.CO.NZ

