



MISSION HUCHET SYRAH 2007

History

Our story begins with a group of French Missionaries who sailed to New Zealand with little more than their faith and a few vines. They established Mission Estate in 1851, making Mission Estate New Zealand's oldest winery.

The first record of a commercial sale dates back to 1870 when a parcel of mostly dry reds was sold. The Cellar Master at the time was Brother Cyprian Huchet, the son of a French vigneron from the Loire, who retained this position until 1899 and is considered the pioneering winemaker of New Zealand.

Having grown up amongst the vineyards and wine cellars in France, Cyprian Huchet's wine knowledge became extremely sophisticated and he brought this wealth of knowledge to Mission Estate.

This wine is a tribute to Cyprian Huchet and our proud 160 year heritage. Crafted with devotion, combining leading edge technology and Old World techniques, this is a bold wine of heart and depth.

Tasting Note

The colour is deep and vibrant. The wine has arresting dark berry aromas along with spice and hints of black pepper. The palate is full-bodied with fine soft tannins and an array of complex fruit and spice aromas. The finish is warm and long with good tannin structure that gives the wine a definite firmness.

This structure will soften with age to become silky and fine that will allow the aromas to develop and become more intense.



Cellar Potential

10 - 20 years

Total Production

1,657 bottles

Alcohol	14.3%
Total Acid	5.9g/l
PH	3.71
Residual Sugar	1.6g/l

Viticulture

Our Mere Road Syrah block (2.1ha) is located on our Mere Road Vineyard within the Gimblett Gravels.

We used precision technologies using a crop circle sensor and GPS to quantify vine vigour across this vineyard. This gave us a tool for defining fruit quality. As a result we classified the vineyard into quality zones based on the significance of the values recorded (Zone A and Zone B). This made it possible to accurately target areas and resources for ultra premium wine production.

We bunch thinned these zones to one bunch per shoot removing shoulders at the same time. This yielded a very low 2kg per vine. Laterals were removed from the bunch zone along with 90% of the leaf to optimize fruit exposure and maximize flavour development. Both zones were sampled and harvested separately by hand, where bunches were hand sorted in the field. There was a 10 day difference in harvest between Zone A and Zone B.

Utmost care was taken at every stage in the vines cycle to insure that the potential of the site could be expressed through this Syrah.

Winemaking

Our vision required that we use absolutely traditional methods with this superb fruit. The first parcel of 7 tonnes, picked at 24.6° Brix was taken to an open-top fermenter, with daily pump-overs and plunging. This process took 10 days and was followed by a 20 day post ferment maceration. On 15 May 2007 we pressed and transferred the wine to tank for the spontaneous ferment that softens acids (MLF). 2 weeks later, it was transferred to new and 1 year old French oak barrels for 15 months maturation. The wine was racked twice.

The second parcel of 4 tonnes was harvested at 25.2° Brix was crushed to a 5 tonne fermenter. This ferment lasted 8 days with daily pump-overs and plunging – followed by 20 day post ferment maceration. With the shorter ferment time, the wine was pressed on 14 May and transferred to tank for spontaneous MLF. Again, after 2 weeks it was then taken to new and 1 year old French barrels for 15 months. The wine has been racked twice.

The final blend was made from just six barrels – four Tronçais barrels from parcel A and two Nevers barrels from parcel B. We fined with 5 egg whites per barrel. The wine from Ferment A had superb structural tannins and extraordinary ripe flavours, with penetrating aromas. The wine from Ferment B had fleshier tannins and more weight.

The marriage of the two wines delivers ultimate balance, weight and complexity.

GIMBLETT GRAVELS

HAWKE'S BAY

NEW ZEALAND



MISSION ESTATE WINERY
198 CHURCH ROAD
TARADALE
HAWKE'S BAY

www.huchetwine.co.nz