



TASTING NOTES

Mission Estate Hawke's Bay

Merlot Cabernet 2014

Viticulture

The fruit was off the warmest inland sites in Hawke's Bay. The soils on these vineyards are free-draining and stony, ideal for Hawke's Bay red varieties. These vineyards were carefully managed to fully ripen the fruit using techniques such as vine trimming, leaf plucking around the bunches, and fruit thinning to give a balanced crop loads.

Winemaking

The grapes were fermented on skins, followed by a post fermentation maceration of up to 16 days. Pump-overs were carried out once a day to extract colour without over extraction. This wine is a classic Hawke's Bay blend. Merlot predominates (58%) providing a soft yet full and fleshy mid-palate. Structure, aromatic intensity and length of finish is enhanced by the inclusion of Cabernet Sauvignon (29%). Small proportions of Malbec and Cabernet Franc complete the blend adding depth of colour and complexity. All components of this wine were oak aged before being carefully blended

Tasting Notes

The colour is a deep garnet. The nose shows sweet spices, reminiscent of cocoa, cinnamon, clove and nutmeg. Overlaid are rich aromas of crushed raspberries, blackberries and boysenberries. A savoury complexity comes from aromas of leather and tobacco. The palate is bright, fresh, juicy and vibrant with a fine grained tannin giving drive long into the finish.

Cellar Potential

This wine has considerable aging potential and will still be drinking well up to 2025. With time the primary sweet, fresh berry fruit characters will develop into alluring secondary notes including spice, leather, earth, and dried fruits.

Alcohol	13.5%
Acidity	5.85 g/l
Residual Sugar	Dry
PH Level	3.63

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