



## TASTING NOTES

### Mission Reserve Syrah 2013

#### Viticulture

100% of the fruit was sourced off our Gimblett Gravels vineyards; Mere Road is planted with the MS clone with the balance of fruit from our Gimblett Road vineyard planted with the 174 and 470 clones. Fruit was harvested at 22.5 Brix on the 2nd April on Mere road and 11th of April on Gimblett. All vineyards were crop thinned and leaf plucked around the bunch zone. All the Gimblett Gravels fruit was hand harvested and the vineyards grown sustainably.

#### Winemaking

The hand harvested fruit was lightly crushed to small fermenters. The fermentations were conducted on the skins with temperature peaking at 30°C. Mission's Gimblett Gravels fruit was fermented with cultured yeasts and had 15-30 day post fermentation macerations. MLF was in tank with inoculated and indigenous bacteria before racking off lees for barrel maturation. 15% of barrels were new, and French oak was exclusively used.

#### Tasting Notes

The nose is vibrant, suggesting sweet spice and black fruit aromas with some black pepper notes and striking floral overtones. The palate is full, medium-bodied with soft tannins. It is very fresh without any hardness; a characteristic of this fabulous 2013 vintage. The ripe tannins give structure to the good finely textured palate and beautifully support the long sweet finish.

#### Cellar Potential

Potential to age gracefully for five to ten years

<b>Alcohol</b>	13.2 %
<b>Acidity</b>	5.8 g/l
<b>pH Level</b>	3.59

*The birthplace of New Zealand wine... since 1851*

