



## TASTING NOTES

### Mission Estate Marlborough Sauvignon Blanc 2015

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#### Viticulture

Mission Estate's Cable Station Road vineyard, in the Awatere Valley, possesses special soils that are comprised of sandy loams with a proportion of clay particles that lie over a gravel subsoil. They are soils that naturally give good vine health but restricted vigor due to these stony sub soils. The crop loads were low for Marlborough in general in 2015 averaging about 8 tonnes per hectare. The fruit developed intense flavours after the good summer. The harvest started very early April and was completed before the 7th of April. Fruit was ripe with terrific flavours and in perfect health.

#### Winemaking

Fruit was crushed with minimal skin contact. Only free-run juice and light pressings were used in the final blend. The wine was fermented entirely in stainless steel. Yeast strains specifically developed for Sauvignon Blanc were used to conduct the fermentation. The wine was aged on lees for a time to improve the texture and finish of the wine.

#### Tasting Notes

The colour is pale yellow. The bouquet has intense lime, herbal and passion fruit aromas. In the mouth the wine has good weight and texture with fine acidity. The intense mid-palate leads to a dry, persistent clean finish. The wine has great minerality and finish.

#### Cellar Potential

Made in an accessible fresh style, this Sauvignon Blanc will soften over the coming year. Cellar up to three years.

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| <b>Alcohol</b> | 13 % |
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| <b>Acidity</b> | 7.7 g/l |
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| <b>Residual Sugar</b> | 5 g /l |
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| <b>pH Level</b> | 3.16 |
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*The birthplace of New Zealand wine... since 1851*

