



## TASTING NOTES

### Mission Reserve Syrah 2014

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#### 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 MS, 174 and 470 clones. Gimblett Rd MS fruit was harvested at 24.3 Brix on the 20 March; the other clones on 4<sup>th</sup> April at 23.2 Brix. On Mere Rd harvest was on 2<sup>nd</sup> of April at 22.6 Brix. All vineyards were crop thinned and leaf plucked around the bunch zone.

#### 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 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. The wine spent 12 months in barrel

#### 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 to full bodied with good fruit weight. It is very fresh without any hardness; 2014 is a seriously good Syrah vintage. The ripe tannins are really structural and finely textured.

#### Cellar Potential

Potential to age gracefully for five to ten years

<b>Alcohol</b>	14.2 %
<b>Acidity</b>	5.8 g/l
<b>pH Level</b>	3.59

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

