



TASTING NOTES

Mission Reserve Marlborough Sauvignon Blanc 2019

Viticulture

Grown on our Cable Station Road vineyard located in the Awatere Valley, the soils here are comprised of sandy loams with a proportion of clay particles over a gravel subsoil. These soils naturally promote vine health but restrict vine vigour due to stony sub soils resulting in intense fruit character. For this reserve wine, fruit is selected from blocks with a very low crop load of 10 tonnes per hectare.

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 in French oak barrels and then aged on lees for nine months to build complexity, richness and texture.

Tasting Notes

A bright and expressive bouquet showing lime, golden apple, grapefruit and lemon peel leading to a textured and well-rounded palate with a creamy mouthfeel and zesty finish.

Cellar Potential

This barrel-fermented Sauvignon Blanc can be enjoyed now or will develop more weight and complexity over the next five years.

Alcohol	13.0 %
Acidity	8.5 g/L
Residual Sugar	3 g/L

The birthplace of New Zealand wine... since 1851

