



The ultimate expression of winemaking at Mission, Huchet wines proudly honour Brother Cyprian Huchet. The son of a French vigneron from the Loire, he became New Zealand's pioneering winemaker whilst working at Mission in 1871. Produced in very limited quantities and only from outstanding years. His inspiration, a legacy we continue.

**HUCHET 2018**

**Cabernet Sauvignon**

Gimblett Gravels | Hawke's Bay | New Zealand



“ A wine of complexity, structure and intensity that will age gracefully for years to come ”

Complex and intense showing black currant, blackberry, tobacco, mint and savoury notes. A cacophony of forest fruits and herbal notes, the palate is full bodied and robust with great power, depth of flavour and a long finish.

Reaching New Zealand shores in 1838, pioneering French missionaries founded a legacy. From their many accomplishments now interwoven throughout history came New Zealand's first winery, Mission in 1851.

This wine has been hand crafted in Brother Cyprian Huchet's honour by Paul Mooney, Mission's winemaker since 1979.

SINCE 1851





# MISSION

SINCE 1851

# HUCHET

## 2018 Cabernet Sauvignon

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### New Zealand Winegrowing

Central to the success of New Zealand as a world-renowned wine growing region is the temperate maritime climate and the free-draining alluvial soils.

The growing season is long, providing perfect conditions for slow ripening and full flavour development. Cool nights and warm days retain acidity which lends freshness and vibrancy to the wines, highly characteristic of New Zealand wine styles.



### Sustainability Practices

Mission has strong sustainability credentials as a founding member of Sustainable Winegrowing New Zealand and holding ISO 14001 environmental certification since 1998.



With organics and organic conversions underway in some vineyards Mission has an ongoing commitment to sustainable viticulture and winemaking practices.



In 2007 the Mission winery underwent a multi-million dollar upgrade designed to maximise energy and water efficiencies. Today, Mission is proud to produce some of New Zealand's finest wines in the most environmentally friendly manner.

#### Soils

Gravel beds, free-draining alluvial soils and stony terraces

#### Growing Season

Mainly dry and warm with a brief period of rain during early autumn delivering intense and characterful wines

#### Winemaking Technique

Hand-harvested Cabernet Sauvignon (89%) and Cabernet Franc (11%) was destemmed and transferred to small fermenters for fermentation. The grapes were carefully mixed each day for colour and concentration of flavour. Once fermentation was complete, the cap was left undisturbed for a post ferment maceration of 23 days to add complexity and structure. The wine was pressed off and malolactic fermentation took place to promote a soft texture before barrel ageing.

### Hawke's Bay Region

Located on the east coast of the North Island, Hawke's Bay wine region is one of the warmest winegrowing regions in New Zealand.

The long and warm growing season provides for excellent ripening conditions and full flavour development.

Selected from special rows in Mission's Gimblett Road vineyard.



### Technical Specifications

Alcohol	14%
Acidity	5.8 g/L
Residual Sugar	Dry
pH Level	3.73

The wine spent 12 months in new French oak barrels and a further 12 months in older barrels.

### Cellar Potential

10 to 20 years