



## TASTING NOTES

### Mission Jewelstone Chardonnay 2019

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#### Viticulture

Grapes from old low producing vines located at two sites are grown for this wine. The Taradale vineyard has deep sandy-silt loams while the second vineyard is on the Gimblett Gravels near Mere Road. This combination of sites contributes depth and complexity to the finished wine.

The summer was warm and dry in the Hawke's Bay which accelerated ripening and allowed the fruit to accumulate sugars and develop delicious ripe flavours.

#### Winemaking

Fruit from the Taradale and Mere Road vineyards was handpicked and whole bunch pressed. The must was barrel fermented with around a third of the barrels new. The wine underwent malolactic fermentation to give a soft buttery character. Extended time on the lees before racking also contributed to excellent palate weight and depth of complexity.

#### Tasting Notes

The colour is a bright pale straw. The nose is alluring and complex with aromas of grapefruit, lemon meringue and peach blossom. The barrel fermentation imparts butterscotch, brioche and hazelnut character. The palate bursts with intense flavours carried through from the nose. The acidity is in perfect balance keeping the wine fresh and mouth watering. This wine is deliciously rich and full with a long length. The extended barrel maturation has helped seamlessly integrate the oak and lend creaminess to the palate.

#### Cellar Potential

This wine is currently youthful but already extremely enjoyable. However, it will develop well with years to come. Enjoy now or cellar carefully for 10 years.

Alcohol	13.5%
Acidity	6.1g/l
pH Level	3.49

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