



TASTING NOTES

Mission Jewelstone Antoine 2018

Blend: 84% Cabernet Sauvignon; 10% Cabernet Franc; 6% Merlot

Viticulture

The Cabernet Sauvignon and Cabernet Franc is sourced from select parts of our Gimblett Road vineyard at optimum maturity. Cabernet is well-suited to growing and ripening on this stony vineyard which yields small crops of concentrated fruit. Crop loads were around five to six tonnes per hectare. The older vines and select parts of these vineyards have balanced vine growth with very healthy canopies.

The Merlot is grown at our Mere Road vineyard which has a light silty topsoil and well drained stony sub soils. The vineyard yields tiny crops of concentrated, ripe fruit. This Merlot developed amazing flavour concentration and complexity while still retaining fresh acidity.

Winemaking

No pre-fermentation maceration. The fermentation temperatures peaked at 30°C. They were plunged once daily until the end of ferment. Post ferment maceration of 14 to 30 days was allowed with the length of time dictated after daily tasting. Post malolactic fermentation, the wine was transferred to new (50%) and one year old (50%) very fine grained, medium toast French oak barrels, mostly from the Tronçais forest, for 12 months' ageing. The different wines were aged separately before the final blend was assembled. The wine was egg white fined.

Tasting Notes

Complex aromas suggest mocha, spice, tobacco and chocolate with fruity aromas of red fruits, cassis and blackberry. The palate is dense, showing soft, integrated, robust and very refined tannins. There is a lot of sweet fruit, completely in harmony with these tannins and a lively freshness in the mouth. The finish is long and linear showing persistent dark fruit and spice flavours.

Cellar Potential

Cellar carefully for up to 10 – 15 years.

Alcohol	13.5%
Acidity	5.7g/l
Residual Sugar	Dry
pH Level	3.82

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