





TASTING NOTES Mission Jewelstone Rosé 2020

Viticulture

This single vineyard Rosé is produced from organically certified grapes from 16 year old vines grown on Mission's Mere Road vineyard in the Gimblett Gravels, Hawke's Bay. The soils on this vineyard are sandy loam over gravel providing soils for excellent fruit flavour development. The fruit was selected from the Merlot block to create a textural wine with depth of flavour. The fruit was harvested in perfect health on 24 March 2020.

Winemaking

The fruit was hand harvested allowing for the very best grapes to be selected and gentle handling. The fruit was then pressed extremely gently on a Champagne cycle for minimal skin contact to allow for intense fruit flavour while taking on only a very subtle salmon pink hue. Only the first cuvée was chosen with the pressings put aside. The must was barrel-fermented and then aged in French oak on its lees for five months before bottling for additional softness and palate weight.

Small batch

Only six barrels produced.

Tasting Notes

This wine has delicate floral notes and aromas of red berryfruits, fresh strawberry and subtle sweet spice imparted from the barrel ageing. The palate reflects the characters of the nose and is rich and textural. Excellent fruit intensity and a long finish.

Cellar Potential

Enjoy now or cellar for up to 10 years.

| Alcohol | 14.3% |
|----------------|--------|
| Acidity | 5.3g/l |
| Residual sugar | Dry |
| pH Level | 3.3 |

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