



MISSION

SINCE 1851

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. Their inspiration, a legacy we continue.

ESTATE 2020

Pinot Noir

Marlborough | New Zealand



“Soft and velvety with intense red berry fruits, ripe cherry and hints of spice.”

The nose is fresh, bright and vibrant with gentle aromas of strawberry, cherry and spices. On the palate the wine is medium bodied with an abundance of sweet fruit and a silky texture.

Mission Estate wines are made from classic varieties, fruit-driven and immensely approachable. They are bursting with flavour, affordable and perfect for everyday occasions.





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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 fruit acidity which lends a freshness and vibrancy, 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.

Marlborough Region

Located at the top of the South Island, Marlborough conditions are perfect for producing cool climate styles.

Marlborough is one of New Zealand's sunniest and driest places, with a long growing season and strong diurnal temperature variation.

This leads to wines with high acidity, fruit driven flavours and intense varietal characters.



Technical Specifications

Alcohol	13.7%
Acidity	5.6g/L
Residual Sugar	Dry
pH Level	3.73

Cellar Potential

Enjoy now or in the next five years

Soils

Free-draining, alluvial with areas of gravel sandy loams

Growing Season

Warm and dry delivering intense and characterful wines

Winemaking Technique

The grapes were cold soaked prior to a warm, fast fermentation. Carefully mixed each day to extract colour and once fermentation was complete they remained a further 2 weeks on skins until the wine had gained its optimum texture before pressing. Further tank maturation produced a bright, fruit-driven style.