



TASTING NOTES

Mission Estate

Altar Wine



Winemaking

The grapes for this wine came from the Ngatarawa Triangle in the Hawke's Bay region. The crop load was 3 tonnes per acre. The vines were trained the traditional way through vertical shoot positioning. Good vine management and a warm summer and dry autumn weather ensured ripe, soft tannins and good fruit intensity in the berries. The fruit was left to hang until it started to shrivel, achieving a high sugar content of 26 Brix.

Tasting Notes

The grapes were fermented on skins followed by a post fermentation maceration. Pump overs were carried out once a day to extract colour without extracting hard tannins. Once the wine reached 14% alcohol the fermentation stopped leaving enough residual sugar to make an ideal Altar Wine style. The wine was made naturally in accordance with Church requirements with no added sugar or alcohol.

Characteristics

A vibrant fruity berry-driven nose with cherry and violet flavours give a fullness to the palate carried through by soft tannins and a savoury finish.

Alcohol	14 %
Acidity	6 g/l
Residual Sugar	10 g/l
pH Level	3.74

The birthplace of New Zealand wine... since 1851

