



STATION IMPORTS

Importers of superior New Zealand wines

Mission Estate Merlot 2009

Region: Hawkes Bay, New Zealand

Winemaker: Paul Mooney

Vineyard Sites: Warm inland sites on free draining stony soils or well drained loess soils situated on Ohiti Road, Patangata and the Triangle

Viticulture: Canopy vertical shoot positioned, cane and spur pruned. Extensive thinning (green harvest) prior to veraison to ensure crop loads were less than 10 tonnes per hectare. Extensive use of leaf plucking around bunch zone. Sustainable vineyard practices were used from accredited vineyards.

Blend: 86% Merlot; 13% Cabernet Franc;
1% Malbec

Winemaking: Crushed to fermenter and inoculated with yeast- fermentation initiated after 2 days. Pumped over once daily. Fermentation- approximately 7 days with temperature peaking at 30°C. Post fermentation maceration: 14-20 days with no pumpovers. Malolactic fermentation following pressing. Maturation in tank to retain primary fruit characters. Sustainable produced with minimal environmental impact during production.

Tasting Notes: The wine has a bright vibrant color. The nose has aromas of plum sweet spice and dark berries. The palate is a full soft attack with generous fruit in mid palate. The wine finishes with fine soft tannins and lingering spicy fruit aromas.

Technical Details: Alcohol 14.4%
Acidity 4.5 g/L

