



STATION IMPORTS

Importers of superior New Zealand wines

Mission Estate Sauvignon Blanc 2011

Region: Hawkes Bay, New Zealand

Winemaker: Paul Mooney

Viticulture: The fruit for this wine was grown predominantly in vineyards on Ohiti Road and Church Road. Light leaf plucking around the bunches was employed for flavor development in the fruit. The bulk of the fruit from the inland site of Ohiti Road contributes a full round flavor with passion fruit and gooseberry aromas. The Church Road grapes have flavors in the herbaceous, lemon-citrus fruit spectrum. Crop loads were down 40% in 2011 to around 6-7 tonnes per hectare giving fruit with an intense flavor profile.

Winemaking: The grapes were crushed and pressed with minimal skin contact. Yeast strains specifically developed for Sauvignon Blanc were used to conduct the fermentation. The one we have predominantly used has good characteristics, giving fine aroma and fullness in the mouth, especially after aging on the lees. Fermentation temperature was 17°C.

Tasting Notes: The color is pale straw. The bouquet has gooseberry, passion fruit and grapefruit aromas. In the mouth the wine is crisp and textural from the aging on the lees. The palate has a full varietal impact and the intense fruit on the mid-palate leads to a dry, clean finish. This is a stylish wine with character and complexity.

Cellaring: 1-2 years

Alcohol: 12.3%

