



STATION IMPORTS

Importers of superior New Zealand wines

Mission Estate Sauvignon Blanc 2010

Region: Hawkes Bay, New Zealand

Winemaker: Paul Mooney

Viticulture: The fruit for this wine was grown predominantly in vineyards on Ohiti Road, Church Road and Mangatahi. 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.

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. To achieve ideal balance and to avoid chemical de-acidification, 33% of the wine has undergone MLF. This is in line with our policy of minimal intervention in the winemaking; we wish to make natural wines with little or no residues from viticulture or winemaking inputs. Wine is left on lees for over 5 months to improve flavor and finish.

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.

