



STATION IMPORTS

Importers of superior New Zealand wines



Mission Estate Syrah 2010

Region: Hawkes Bay, New Zealand

Winemaker: Paul Mooney

Vineyard Sites: Ohiti Road- Bridge Pa triangle gravels- Gimblett gravels- warm inland sites sheltered from sea breezes.

Viticulture: Soil types: stony gravels and light silt phases requiring irrigation. Canopy management: shoot thinned and vertical shoot positioned. Bunch thinning: prior to veraison to one bunch per shoot. Crop loads: approx 8 tonnes per hectare. Harvest: April 21-28. Weather conditions: cool summer with warm dry autumn allowing long hang times on vines.

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 of 19 days with no pump-overs. Maturation in tank to retain primary fruit.

Tasting Notes: Vibrant red berry notes with some spicy pepper overtones. Vibrant fruity palate showing soft tannins and good length.

Tasting Notes: This wine has sufficient tannin and fruit to cellar for 3-5 years.

Technical Details: Alcohol 12.6%
Acidity 5.5 g/L
Residual Sugar <1g/L
pH 3.69