



TASTING NOTES

Mission Jewelstone Pinot Noir 2018

Viticulture

The fruit was grown in the Dunstan basin near Alexandra. The 2018 summer was exceptionally warm in Central Otago yielding perfectly ripe fruit. The vines were meticulously cared for to produce fruit with superb flavours.

Winemaking

The fruit was crushed to small t fermenters. After a short cold soak, the ferment kicked off with yeast that was specially selected for this wine. After daily tasting to find when the wine had gained its optimum texture it was run off to tank for MLF before going to barrel. Ageing in French oak barrels was for 12 months for 70% of the wine.

Tasting Notes

This 2018 Pinot Noir has a deep bright colour and a rich bouquet of cherries and dark fruit. The palate is medium bodied, is seductive and carries very sweet fruit and ripe tannins. The wine is complex, supple and with a full bodied and long finish.

Cellar Potential

Produced to provide drinking pleasure in the short term; this Pinot Noir will develop more complexity over the next 10 - 15 years.

Alcohol	13.5%
Acidity	5 g/l
pH Level	3.70

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