

MISSION

SINCE 1851

JEWELSTONE

Reaching New Zealand shores in 1838, pioneering French missionaries founded a legacy. From their many accomplishments now interwoven throughout history came New Zealand's first winery, Mission in 1851. The influence from generations of French-trained vintners remains in our iconic selection. Produced only from small blocks in the best vineyard sites, these special hand-selected wines are a tribute to our pioneering winemaking Missionaries. Their inspiration, a legacy we continue.

JEWELSTONE 2019

Chardonnay

Hawke's Bay | New Zealand



“Complex and enticing with juicy stonefruit, spicy oak and hints of vanilla.”

Selected from some of Hawke's Bay's finest vineyards, this small-batch, barrel-fermented Chardonnay was aged on lees for an extended period. A full, expressive style showing rich fruit with purity of flavour and a creamy texture offering refinement, power and persistency.

Our award-winning Mission Jewelstone wines are expressive of their premium vineyard sites and barrel-fermented for textural, complex wines with rich concentration of flavour.





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New Zealand Winegrowing

Central to the success of New Zealand as a world-renowned wine growing region is the temperate maritime climate and the free-draining alluvial soils.

The growing season is long, providing perfect conditions for slow ripening and full flavour development. Cool nights and warm days retain acidity which lends freshness and vibrancy to the wines, highly characteristic of New Zealand wine styles.



Sustainability Practices

Mission has strong sustainability credentials as a founding member of Sustainable Winegrowing New Zealand and holding ISO 14001 environmental certification since 1998.



With organics and organic conversions underway in some vineyards Mission has an ongoing commitment to sustainable viticulture and winemaking practices.



In 2007 the Mission winery underwent a multi-million dollar upgrade designed to maximise energy and water efficiencies.

Today, Mission is proud to produce some of New Zealand's finest wines in the most environmentally friendly manner.

Soils

Gravel beds, free-draining alluvial soils and stony terraces

Growing Season

Dry, sunny and warm conditions delivering intense and characterful wines

Winemaking Technique

Carefully selected from Mission homeblock (58%) and Gimblett Gravels (42%), with a portion being handpicked. 100% whole bunch pressed and a long, cool fermentation. The juice was inoculated with specially developed, aromatic yeast strains to intensify varietal character development. Extended aging on lees for 18 months produces a rich and complex style.

Hawke's Bay Region

Located on the east coast of the North Island, Hawke's Bay wine region is one of the warmest winegrowing regions in New Zealand.

The long and warm growing season provides for excellent ripening conditions and full flavour development.



Technical Specifications

Alcohol 13.5%

Acidity 6.1 g/L

Residual Sugar <0 g/L

pH Level 3.49

30% new French oak barrels used for extended maturation on lees

Cellar Potential

Enjoy now or cellar carefully for 10 years