

# MISSION

SINCE 1851

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 small batch, barrel-aged wines. Their inspiration, a legacy we continue.

RESERVE 2020

**Viognier**

Hawke's Bay | New Zealand



“Juicy peach and ripe citrus with delicate blossom notes”

Selected from our Mere Road vineyard in the Gimblett Gravels, this Viognier was matured for 10 months on yeast lees before release. With only two barrels made, this wine is rich and fruit-driven with a soft texture. Notes of juicy peach and ripe citrus with delicate blossom; hints of tropical fruit and flinty tones.

Our award-winning Mission Reserve wines are expressive of their vineyards and barrel-aged for textural and flavoursome wines.







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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

Fruit from our Mere Road vineyard in the Gimblett Gravels is picked from a tiny block which only produces enough for two barrels. Gently whole-bunch pressed and then barrel-fermented for seven days. The juice was inoculated with specially developed, aromatic yeast strains to intensify varietal character development. Further maturation on lees in barrel for 10 months with stirring every two to four weeks produces a textural, fruit-driven, 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	14.5%
Acidity	5.9 g/L
Residual Sugar	<1 g/L (dry)
pH Level	3.46

Matured for 10 months in French oak barrels

### Cellar Potential

Enjoy now or in the next 5 years