

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 2021

Chardonnay

Hawke's Bay | New Zealand



“Ripe stonefruit and juicy tropical notes with citrus and a spicy richness”

Selected from some of Hawke's Bay's finest vineyards, this Chardonnay was barrel-fermented in French oak and aged on lees for nine months before release. This wine is rich and fruit-driven with a soft texture. Notes of ripe peach and citrus with well-integrated toast and light spice from the barrel aging.

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

Carefully selected from super premium Chardonnay clones 15 and Mendoza from Ohiti Road and Mission homeblock, with a portion being handpicked. Gently pressed with minimal skin contact and a long, cool fermentation. The juice was inoculated with specially developed, aromatic yeast strains to intensify varietal character development. Further maturation produced a bright, 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 13.7%

Acidity 6.1g/L

Residual Sugar <1g/L

pH Level 3.44

Matured for nine months in French oak barrels

Cellar Potential

Enjoy now or in the next five years