



JEWELSTONE SYRAH 2021

VITICULTURE

Our Jewelstone Syrah has been sourced from Mission's Mere Road vineyard on the Gimblett Gravels, where soils have 10-30cm sandy loam over gravel, making this site one of the best on the Gravels for growing Syrah and Merlot. Crop load: 5 tonnes per hectare on 2.5m row spacing. VSP with full leaf removal around bunches before veraison or when the berries change colour. Now that the vines are nearly twenty years old, they crop less and need very little bunch thinning. The berries have very thick skins, giving wines with quite a prominent structure that needs some time to mature and soften after bottling.

WINEMAKING

The 10-ton parcel was crushed into the fermenter with some fruit partially crushed to keep some whole berries. There was no pre-ferment soak, and the fermentation began slowly, reaching a peak temperature of 29 degrees. The fermentation process was gradual, taking 10 days to complete. The skins were gently turned daily to extract colour until fermentation was finished. After 20 days, the wine was separated from the skins for malolactic fermentation. The wine was aged in Taransaud Troncais barrels, with 30% new barrels and the rest being one to two years old. The oak from this French forest is highly valued for enhancing aroma and structuring the wine.

TASTING NOTES

Deep crimson. Black cherry, roasted chestnut flinty aromas, a hint of sesame notes. It contains concentrated black cherry, mulberry, roasted chestnut, touch marzipan flavours, and fine slinky textures. Finishes claret firm with flinty/ mineral notes. Andrew Caillard, 94 points.

CELLAR POTENTIAL

Enjoy now or cellar carefully for 10 to 15 years.



WINE ANALYSIS

ALCOHOL 13.5%

PH 3.6

ACIDITY 6.2g/l



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.

Their inspiration, a legacy we continue.

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 fruit acidity which lends a freshness and vibrancy, 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.

