



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. Their inspiration, a legacy we continue.

ESTATE 2021

Sauvignon Blanc

Marlborough | New Zealand



“ Vibrant with aromas of passionfruit, citrus and lemongrass. Lively herbal notes and tropical fruit flavours ”

The nose is fresh, bright and vibrant with gentle aromas of cut grass, nettles, citrus and piquant fresh herbs. On the palate the wine is bold, upfront and zesty with mouth-filling flavours of passionfruit, lime and fresh herbs.

Mission Estate wines are made from classic varieties, fruit-driven and immensely approachable. They are bursting with flavour, affordable and perfect for everyday occasions.





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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 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.

Marlborough Region

Located at the top of the South Island, Marlborough conditions are perfect for producing cool climate styles.

Marlborough is one of New Zealand's sunniest and driest places, with a long growing season and strong diurnal temperature variation.

This leads to wines with high acidity, fruit driven flavours and intense varietal characters.



Technical Specifications

| | |
|----------------|--------|
| Alcohol | 13.5% |
| Acidity | 7.2g/L |
| Residual Sugar | 5.7g/L |
| pH Level | 3.08 |

Cellar Potential

Enjoy now or in the next 2 years

Soils

Free-draining, alluvial with areas of gravel sandy loams

Growing Season

Warm and dry delivering intense and characterful wines

Winemaking Technique

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. Following fermentation wines were batch selected and blended to create a perfectly balanced wine.