



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

Late Harvest

Hawke's Bay | New Zealand



“Fresh and richly aromatic with an abundance of ripe citrus and stonefruit.”

Sourced from some of the best Hawke's Bay vineyards, this delicious Late Harvest is expressive and vibrant. Luscious sweet and predominantly made from Riesling grapes, it is full bodied and rich with ripe citrus, stonefruit, honey and floral notes.

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.

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.



Soils

Gravel beds, free-draining alluvial soils and stony terraces.

Growing Season

Warm and dry delivering intense and characterful wines.

Winemaking Technique

Destemmed and lightly pressed, only free-run juice was used. A long, cool fermentation ensued and once the wine reached the perfect balance of residual sugar and acidity, the fermentation was stopped.

Technical Specifications

Alcohol	12.3%
Acidity	7.1g/L
Residual Sugar	56.4g/L
pH	3.29

Cellar Potential

Enjoy now or in the next ten years.