

Tasting Notes



The Dress Circle is the premium seating in the theatre and matches the location of our Pinot Gris. Situated on our middle terrace overlooking the spectacular vista of lake and mountains, it is indeed the 'dress circle' of the vineyard.

"Flaunting aromas of pear, citrus, mango and just a hint of Manuka honey, this medium bodied wine has an off-dry finish balanced by a refreshing acidity. The crisp fruit flavours are balanced by both the hint of sweetness and also the typically gentle creamy palate which makes Pinot Gris such an approachable variety. The natural ferment component also gives an extra degree of complexity to this wine." Olly Masters - Winemaker

Vintage

Ideal weather conditions during the 2008 season made for a perfect flowering and fruit set for the Pinot Gris. The high diurnal range from the warm days and cool nights throughout the season enabled a long slow ripening period with the Pinot Gris being the last of the white varieties to be picked on the 22nd April.

The normally harsh spring winds were minimal during the season which resulted in a more vigorous canopy than usual requiring ongoing thinning in order to keep everything in balance. Fruit was dropped a number of times during the season down to levels of one bunch per cane, in order to preserve quality and complexity of fruit flavour. The Pinot Gris was finally hand-cropped at 3.4 tonnes per hectare.

Food Match

This is an 'anytime' white wine that can be enjoyed alone or matched with a wide variety of food including Chinese, Indian and Thai cuisine. It's particularly good with shellfish, salmon, chicken, pork, and creamy-sauce pasta dishes.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	80 cases (limited edition)	Variety/ Clones	GM 2.15
Planting	2005, Altitude: 298 - 313m	Harvested	22 April 2008
Harvest Analysis	Brix: 22.8 / pH: 3.33 / TA: 6.0 g/l	Bottled	23 September 2008 (Stelvin closure)
Wine Analysis	Alc: 13.5% / pH: 3.36 / TA: 5.8 g/l	Cellaring	1 - 3+ years
Residual Sugar	12 g/l	Style	Off-dry

Winemaking

The fruit was whole bunch pressed to tank for settling. Then in order to add to the wine's natural textural quality, a significant portion (28%) of the juice was racked to older oak barrels, where it was fermented with indigenous yeast. The remaining portion was inoculated and cool fermented in tank to retain a more primary varietal character component.

Misha's Vineyard

Misha's Vineyard is located on one of the most spectacular sites in New Zealand at the edge of Lake Dunstan in the Bendigo sub-region of Central Otago. The sun drenched north-west facing terraces of the 57 hectare estate provide the optimal conditions for producing world-class Pinot Noir and a range of aromatic white varieties.