

*Tasting Notes*



Whether in a theatre gallery or art gallery, it's a place where one's senses are aroused. A flamboyant variety like Gewürztraminer also makes an emphatic appeal to the senses with its exotic and perfumed bouquet and lingering finish.

"A typically intense and expressive nose of spice, guava, watermelon and honeysuckle, all of which carry through onto the off-dry palate where the sweet floral notes balance this wine of subtle power and great persistence." Olly Masters - Winemaker

**Vintage**

A warm spring followed a mild winter with Misha's Vineyard being one of the first to experience bud burst. The warmth continued through into December when the region experienced unusually high rainfall. These warm and wet conditions resulted in substantial growth in the vineyard which had to be carefully managed. Conditions at fruit set were ideal, however the fruit was subsequently thinned extensively to enable ripening over summer as the temperatures were cooler than usual which meant a protracted ripening period. The Gewürztraminer was hand-picked on the 20th April at 4.9 tonnes per hectare. When walking through the vineyard and tasting grapes as they ripen, the highlight is always the Gewürztraminer – absolutely spectacular flavours!

**Food Match**

Gewürztraminer is an extremely food-friendly wine that's perfect with spicy food (Thai, Indian, and Mexican) as well as rich German-style schnitzel and sausages. It is also a particularly good match with pungent and soft cheeses, (oily) wild game, foie gras, and smoked salmon.

**Details**

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	325 cases	Variety/ Clones	456
Planting	2005, Altitude: 288 - 313m	Harvested	20 April 2009
Harvest Analysis	Brix: 26.5 / pH: 3.48 / TA: 5.8 g/l	Bottled	15 September 2009 (Stelvin closure)
Wine Analysis	Alc: 14.3% / pH: 3.63 / TA: 4.9 g/l	Cellaring	1 - 3+ years
Residual Sugar	10 g/l	Style	Off-dry

**Winemaking**

As Gewürztraminer is both about texture and its unique varietal aromas, we used a combination of tank and barrel ferment to capture the best expression of this wine. A significant proportion (30%) was warm fermented with indigenous yeast in older oak barrels with the remainder being inoculated and cool fermented in stainless steel.

**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.