

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.

"This wine has a deep inviting nose with intense aromas of mango and pink grapefruit, as well as the classic varietal notes of lychee and fragrant rose petal. These aromas carry right through on the palate and finish of the wine. It is off-dry in style and has a rich warm silken texture with a hint of citrus acidity." Olly Masters - Winemaker

Vintage

2008 will be remembered as being an almost perfect season in Central Otago with a long and slow ripening resulting in excellent yields and quality.

Bud burst occurred at the beginning of October with some good early growth for the vines, with the following two months being a little cooler and wetter than usual. From December onwards, temperatures increased to optimum levels and the dry and relatively calm conditions resulted in excellent flowering and fruit set. The canopy and fruit were thinned regularly during the season so that only one bunch per cane was ripened in order to ensure premium quality. The Gewürztraminer was hand-picked on the 13th April at 3.2 tonnes per hectare.

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	184 cases (limited edition)	Variety/ Clones	456
Planting	2005, Altitude: 288 - 313m	Harvested	13 April 2008
Harvest Analysis	Brix: 26.3 / pH: 3.7 / TA: 4.0 g/l	Bottled	23 September 2008 (Stelvin closure)
Wine Analysis	Alc: 14.4% / pH: 3.5 / TA: 5.4 g/l	Cellaring	1 - 3+ years
Residual Sugar	14 g/l	Style	Off-dry

Winemaking

In order to retain elegance on the palate the fruit was gently whole bunch pressed to tank and settled, the juice was then racked to both tank and also a portion to older oak barrels (14%). The tank component was inoculated and cool fermented to maintain varietal expression - whereas the oak component was allowed to go through an extended (3mth) natural ferment to give more complexity to the wine.

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.