

Tasting Notes



"Typically intense, this wine welcomes with an open, lifted perfume of rosewater and a hint of spice. It is an off-dry style which dances across the palate with elegance and a delicate silken texture and then lingers with freshness and cooling florals". Olly Masters (Winemaker)

Vintage

It was a season of two halves with the important start of the season being marked by warm and settled conditions which were ideal for flowering and fruit set. By the end of December, wind and rain arrived and the season then gave way to damp and grey conditions through until March. The second half of the season required a lot of attention on the vineyard to ensure crops were in balance and to manage disease pressure in the damp conditions. The crop and canopy management program was very successful and resulting wines are showing good concentration and excellent varietal flavours. The Gewürztraminer was hand-picked on the 8th April at a yield of 6 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	396 cases	Variety / Clones	456
Planting	2005, Altitude: 288 - 313m	Harvested	8 April 2011
Harvest Analysis	Brix: 24.9 / pH: 3.43 / TA: 5.0 g/l	Bottled	4 October 2011 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.5 / TA: 5.5g/l	Cellaring	1 - 3+ years
Residual Sugar	11 g/l	Style	Off-dry

Winemaking

As Gewürztraminer is about both texture and its unique varietal aromas we used a combination of tank and barrel ferment to capture the best expression of this wine. A small proportion (20%) 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 a spectacular site in New Zealand on 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 optimal conditions for producing world-class Pinot Noir and aromatic white varieties. Our 'no compromise' philosophy requires exacting viticulture regimes, hand-picking, and considerate winemaking methodologies.

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.