

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 multi-layered bouquet with exotic aromas of honeysuckle, cinnamon stick and fragrant lilies followed by deeper notes of honey, nougat and hazelnut, this off-dry wine has an elegant silky palate which lingers with a hint of cooling florals." Olly Masters (Winemaker)

Vintage

After a dry and mild winter, early spring was cool and wet but the usually strong spring winds were much lighter. By December conditions became dry and hot which was ideal for flowering and provided a good start to the growing season. Over February and March conditions were stable and the season finished perfectly with a fine 'Indian summer' over April with warm days and cool nights - ideal for the final period of ripening. Overall yields were normal however harvest for the Gewürztraminer was a little later than usual reflecting the cooler start to the season. The vintage conditions have resulted in wines with intense varietal flavours and good structure balanced with nice acidity levels. This Gewürztraminer was hand-picked at a yield of 5.37 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	363 cases	Variety / Clones	456
Planting	2005, Altitude: 288 - 313m	Harvested	16 & 26 April 2012
Harvest Analysis	Brix: 24.5 / pH: 3.33 / TA: 5.8 g/l	Bottled	29 January 2013 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.45 / TA: 5.0 g/l	Cellaring	1 - 6+ years
Residual Sugar	11 g/l	Style	Off-dry

Winemaking

With Gewürztraminer it is important to retain its distinct varietal characters, hence 60% of the whole bunch pressed juice was fermented at a cool temperature (<17 deg.C) in stainless steel tanks. In order to build texture the remaining proportion (40%) was warm fermented with indigenous yeast in older French oak barrels. Fermentation for a portion of the wine was stopped with a small amount of sweetness remaining in order to balance the wines natural acidity.

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.