

# Tasting Notes

*"The nose opens with classic pear and red apple aromas along with hints of liquorice followed by some more complex baked fruit and almond croissant notes. A beautiful gentle gliding palate with typical varietal mid palate softness which finishes with a touch of sweet honeysuckle."* Oly Masters (Winemaker)



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.

## Vintage

After a mild winter, the growing season started with warm temperatures which was ideal for budburst. However the rest of spring was decidedly cooler and wetter with November temperatures lower than usual with a severe frost on 4th November affecting many vineyards including a small impact to the Dress Circle block where our Pinot Gris is grown. By January, temperatures started increasing and some useful rain occurred in early January. By mid-January conditions became hot and dry providing excellent growing conditions for the remainder of the season. Harvest was slightly earlier than the previous year reflecting the above-average temperatures of February and March. This Pinot Gris was hand-picked at a very low yield of 4.8 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 many Asian style stir-fries and dishes that are a little spicy. It's also particularly good with shellfish, salmon, chicken, pork, and creamy-sauce pasta.

## Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	1,135 cases	Variety / Clones	GM 2.15 (73%), Barrie (27%)
Planting	2005, Altitude: 281 - 313m	Harvested	30 April & 1 May 2013
Harvest Analysis	Brix: 24.3 / pH: 3.40 / TA: 6.2 g/l	Bottled	6 November 2013 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.50 / TA: 7.0 g/l	Cellaring	1 - 5+ years
Residual Sugar	6 g/l	Style	Off-Dry

## Winemaking

The hand-picked fruit was all whole bunch pressed to ensure low phenolic levels which enhance the typical palate gentleness this variety can exhibit. The free run portion was inoculated and cool-fermented (16-17 C) in tank to retain varietal character. The later press portion (~42%) was fermented at warmer temperatures (20 C) in older French oak barrels with indigenous yeast to add more yeast complexity and build mid palate texture into the wine.

## 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.