

Tasting Notes



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

"With a fragrant and expressive nose of rose petal, lychee and pink grapefruit, the palate of this off-dry style is gentle and fine with lingering hints of nougat and spice".

Olly Masters - Winemaker

Vintage

Spring was mild in Central Otago with winds that lasted right through until mid-January. After a challenging start, temperatures rose and it ended up being one of the best seasons with a dry hot summer staying warm right through into early Autumn. The canopy was small but open and well balanced with a good fruit set. The bunches and berries were also small enabling concentrated flavours and excellent quality. The Gewürztraminer was hand-picked on the 13th April, a week earlier than the previous year, at a yield of 3.7 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	273 cases	Variety/ Clones	456
Planting	2005, Altitude: 288 - 313m	Harvested	13 April 2010
Harvest Analysis	Brix: 24.5 / pH: 3.51 / TA: 4.1 g/l	Bottled	23 September 2010 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.62 / TA: 4.7 g/l	Cellaring	1 - 3+ years
Residual Sugar	9 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 small proportion (12%) 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.