

# Tasting Notes

*"Pale gold in colour, this medium-sweet style of dessert wine has aromas of baked apple and pineapple with a palate of butterscotch and Turkish delight balanced by ginger and citrus notes."*

Olly Masters (Winemaker)



The Cadenza is an ornamental musical passage usually performed by a soloist at the end of an aria or piece of music. Often improvised but always elaborate, this final flourish is meant to impress!

## Vintage

After a very mild winter, the warm conditions continued through spring with lighter winds than usual. Combined with some well-timed rainfall, these warm calm conditions were ideal for flowering and fruit set, providing a very good start to the growing season. In January, temperatures dropped and cool overcast conditions prevailed for most of the month. Temperatures warmed up again during February and stable weather prevailed for the rest of the season. There was an increase in rainfall towards the end of the season and higher than normal rainfall in May whilst the Gewürztraminer was still hanging on the vine. This has resulted in 20% of the fruit with botrytis - ideal for this style of wine. Overall 2014 was a good season and particularly noted for the ideal spring conditions. Our late-harvest Gewürztraminer was hand-picked at a low yield of less than 4 tonnes per hectare.

## Food Match

This late-harvest style of Gewürztraminer is a perfect match to fruit-based desserts especially those with apricots, peaches, pears or lychees. It's also a great match with strongly-flavoured soft cheeses. For savoury matches, try foie gras or any mild curries featuring ginger, cinnamon or lychee flavours.

## Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	196 cases of 6 (375ml)	Variety/Clones	456
Planting	2005, Altitude: 288 - 313m	Harvested	9 June 2014
Harvest Analysis	Brix: 30 / pH: 3.97 / TA: 4.6 g/l	Bottled	17 September 2014 (Stelvin closure)
Wine Analysis	Alc: 9.5% / pH: 3.43 / TA: 5.8 g/l	Cellaring	1 - 5+ years
Residual Sugar	120 g/l	Style	Medium-Sweet

## Winemaking

The late-harvest fruit (~20% botrytis infected) was hand-picked then gently crushed and left to soak overnight to maximise flavour and sugar extraction from the desiccated fruit. Pressing occurred the next day. The juice was settled clear and inoculated and then 100% cool tank fermented (~15-17 C) with commercial yeast in order to retain varietal freshness. The ferment was then halted by chilling at what was determined by taste to be the optimum residual sugar level (120 g/l).

## 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.