

Tasting Notes

"Dark ruby with intense pure aromas of crushed cherries and spice overlaid with classic Pinot Noir notes of violet, this wine has a full but beautifully supple palate with sweet ripe fruits balanced by a fresh mineral and cedar spice edge". Olly Masters (Winemaker)



An Italian word meaning realism and truth, Verismo also describes the 'golden age' of opera in the late 1800s. Verismo operas are based on simple stories but ones characterized by great passion and heightened emotions.

Vintage

Warm and settled conditions in the first half of the season gave way to cooler and wetter weather from December onwards. We had excellent flowering and fruit set but once the winds and rains started, a vigilant canopy and crop management program was required to manage the damp and grey conditions. When harvest started in April the typical warm autumn days and cool nights returned. Overall it was a good season for the wines which are showing a firm structure, minerality and precise varietal flavours. All the fruit was hand-picked on the estate at a between 4.7 – 5.5 tonnes per hectare.

Food Match

Pinot Noir is the ultimate food wine as it's perfect with most meats but especially lamb, venison and veal. Some of the classic Pinot Noir matches are with game birds such as quail, pheasant, turkey and duck. It can accompany a wide range of vegetable dishes, autumn fruits as well as mild or creamy cheeses.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	820 cases of 6 (limited edition)	Variety / Clones	777 (49%), 6 (38%) & Abel (13%)
Planting	2004/2005 Altitude: 210-350m	Harvested	31 March – 6 April 2011
Harvest Analysis	Brix: 23.8-26 / pH: 3.46-3.5 TA: 6.6-9.5 g/l	Bottled	10 December 2012 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.58 / TA: 5.5g/l	Cellaring	1 - 6+ years

Winemaking

The fruit was chilled overnight before crushing the next day, typically as 3 – 5 tonne lots. The crushed fruit was then cold soaked for 5 to 7 days after which it was allowed to warm as the natural yeast ferment took place. Cooling was used to ensure the ferments peaked below 32 deg C. The wine was then held warm (>20 deg C) post ferment to allow ongoing tannin integration. After an average of 24 days on skins the wines were then pressed to tank where they were settled for 1 – 2 days before being racked into 300 litre French oak barrels. The wine was inoculated for malolactic fermentation which took place in the following spring. For Verismo the final wine selection was made by identifying superior ferments and barrels as all the wines matured post malolactic fermentation. The final selection used in this vintage received ~43% new oak. The wine was then racked once prior to the 2012 vintage and returned to oak. It did not receive any filtration prior to bottling in December 2012.

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.