

*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.

*"The nose opens with perfumed and complex floral aromas, followed by richer notes of sliced ginger, cinnamon, liquorice and baked apricot. The gentle palate displays an array of florals from rose petal to white lily contrasted with a hint of citrus freshness and spice with a delicate fruit sweet finish."*

Olly Masters (Winemaker)

**Vintage**

After a mild winter, the growing season started with a warm September which was ideal for budburst. The rest of spring was cooler and wetter with November temperatures lower than usual however the spring winds were unusually light. Fruit set was a little uneven occurring slightly later than normal however temperatures started increasing and some useful rain occurred in early January. By mid-January conditions became hot and dry providing excellent growing conditions which continued to the end of the season. Harvest was slightly earlier than the previous year reflecting the above-average temperatures of February and March and a slightly warmer season overall. This Gewürztraminer was hand-picked at a yield of 6.1 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	310 cases	Variety / Clones	456
Planting	2005, Altitude: 288 - 313m	Harvested	12 & 30 April 2013
Harvest Analysis	Brix: 23.4 / pH: 3.38 / TA: 5.4 g/l	Bottled	16 December 2013 (Stelvin closure)
Wine Analysis	Alc: 13% / pH: 3.50 / TA: 5.5 g/l	Cellaring	1 - 5+ years
Residual Sugar	12 g/l	Style	Off-Dry

**Winemaking**

Dealing with the higher level of phenolics (tannin) with Gewürztraminer can be challenging, even when 100% of the fruit is whole bunch pressed, as we did with this wine. The 2013 vintage produced fruit with small berries and therefore even higher phenolic levels thus we fermented 100% of the wine in older French oak barrels to help soften the palate. Wild yeasts were used for 40% of the barrels and the remainder inoculated with commercial yeast. The resulting wine still shows good varietal expression but has a gentle palate. As usual, the ferment was stopped early to retain a little residual sugar to balance the 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.