

Tasting Notes

"With aromas of gingerbread, baked apple and pear, the multi-layered silken palate of this off-dry style flows gently with a floral jasmine perfume underpinned by a dry lemon zest freshness."
Olly 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

The 2015 Central Otago growing season was the game of two halves – initially very cold and dry, then much warmer than normal. Dry conditions persisted throughout the growing season with less than 100mm of rain recorded (versus an average of 200mm). The cool temperatures through to the end of November delayed canopy growth. Temperatures warmed up in December and enabled good flowering and fruit set and conditions stayed warm right through until harvest which commenced on 8th April. The season finished with the best canopy growth we have seen but this was also partly due to less impact from wind. Our fruit was in pristine condition when we hand-picked the Pinot Gris at 6.4 tonnes per hectare with acids slightly lower than normal and sugars slightly less than average. Growing Degree Days (GDDs) were 1150.

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	1,612 cases (of 12)	Variety/Clones	GM 2.15 (80%), Barrie (20%)
Planting	2005, Altitude: 281 - 313m	Harvested	22, 28, 30 April & 1 May 2015
Harvest Analysis	Brix: 23.4-24.0 / pH: 3.26-3.28 / TA: 6.4-6.9 g/l	Bottled	30 October 2015 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.53 / TA: 5.2 g/l	Cellaring	1 - 6+ 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 (~39%) 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.