

Tasting Notes

"With welcoming aromas of baked apple, cinnamon and butterscotch, this medium-sweet style of dessert wine has a palate of sweet muscat grapes with a delicate candy floss finish." 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

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) and there was also less impact from wind. The cool temperatures through to the end of November delayed canopy growth but temperatures warmed up in December and enabled good flowering and fruit set and conditions stayed warm right through until harvest which commenced early April. But for our late-harvest Gewürztraminer we cut the canes on the vine to help concentrate the fruit and flavours and left it for an additional month. It had 25% botrytis - ideal for this style of wine. We carefully hand-picked it at the end of May at 4.1 tonnes per hectare. Growing Degree Days (GDDs) for the season were 1150.

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	194 cases of 6 (375ml)	Variety/Clones	456
Planting	2005, Altitude: 288 - 313m	Harvested	26 May 2015
Harvest Analysis	Brix: 29.3 / pH: 3.62 / TA: 4.6 g/l	Bottled	23 September 2015 (Stelvin closure)
Wine Analysis	Alc: 10% / pH: 3.63 / TA: 5.3 g/l	Cellaring	1 - 5+ years
Residual Sugar	135 g/l	Style	Medium-Sweet

Winemaking

The late harvest fruit (~25% botrytis infected) was hand-picked into bins which were gently foot stomped 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 to be the optimum residual sugar level (135 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.