

# Tasting Notes

*"This Pinot Noir has enticing aromas of dark chocolate, coffee spice, orange zest and black plum with a gentle but multi-layered palate of sweet fruit and vanilla, supported by fine cedar spice tannins yet remains refreshingly dry."* Olly Masters (Winemaker)



Pinot Noir is our jewel in the crown - the focal point in our repertoire of wines so appropriately named The High Note.

The name was also inspired by an opera-singing mother and an early life spent in the theatre.

## Vintage

After a mild dry winter, early spring was cool and wet with light spring winds. By December conditions became dry and hot providing a good start to the growing season. Over February/March conditions were stable with no extreme weather conditions. The season finished perfectly with a fine 'Indian summer' with warm days and cool nights which is ideal for ripening. Conditions were conducive to the development of intense varietal flavours, good structure and ideal acidity levels. Fruit was hand-picked at 5.1 tonnes per hectare.

## Food Match

This Pinot Noir is very versatile and great with lamb, venison and veal, and a large range of vegetable dishes especially mushrooms. It is also the perfect accompaniment to game birds such as quail, pheasant, turkey and duck.

## Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Sub-region	Bendigo	Variety/Clones	UCD 4 (45%), UCD 5 (45%), 777 (10%)
Planting	2004/05/07, Altitude: 210 - 350m	Harvested	19 April - 3 May 2012
Harvest Analysis	Brix: 24.1-25.7 / pH: 3.14-3.32 TA: 8.3-9.6 g/l	Bottled	17 December 2013 (Stelvin closure)
Wine Analysis	Alc: 13.5% / pH: 3.62 / TA: 6.1g/l	Cellaring	2-6+ years

## Winemaking

The fruit was chilled overnight before crushing the next day typically as 4 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 (15 - 20 deg C) post ferment to allow ongoing tannin integration. After an average of 23 days on skins the wines were then pressed to tank where they were settled for 1 - 2 days before being racked into French oak hogsheads (27% new, 300 litre barrels). The wine was inoculated for malolactic fermentation which took place in the following spring. The wine was then racked out of barrels prior to the 2013 vintage and returned to barrels. It was then partially filtered prior to being bottled in December 2013.

## 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.