

*Tasting Notes*

*"This ruby-coloured Pinot Noir has complex aromas of raspberry licorice, Turkish delight, cinnamon and black olives. The fine elegant palate has dense red fruits with hints of chocolate coffee beans and will age gracefully for many years."* Oly 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 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 above the above-average temperatures of February and March and a slightly warmer season overall with 1108 Growing Degree Days (GDDs). Our Pinot Noir was hand-picked at between 4.3-6.7 tonnes per hectare. (Av. 5.5 t/ha).

**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	777 (44%), Abel (25%), UCD 4 (19%), UCD 5 (6%), 115 (6%)
Planting	2004/05/07, Altitude: 210 - 350m	Harvested	9, 15, 22 & 29 April 2013
Harvest Analysis	Brix: 23.7-25.4 / pH: 3.34-3.54 TA: 5.9-7.7 g/l	Bottled	1 October 2014 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.50 / TA: 6.0g/l	Cellaring	2 -8+ 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 24 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 (31% new, 300 litre barrels). The wine was inoculated for malolactic fermentation in spring, racked out of barrels prior to the 2014 vintage then returned to barrels. It was partially filtered prior to bottling in October 2014.

**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.