

Tasting Notes

"Ruby red coloured with floral aromas of dried roses, chocolate and plum, this Pinot Noir has a gentle and fine palate of sweet cherry with an added complexity of savoury roasted herbs."
Olly Masters (Winemaker)



Opening a bottle of great Pinot Noir should be an unplanned thing – a spur of the moment decision prompted by occasion or desire. Our Impromptu Pinot Noir is crafted to be enjoyed now, tomorrow or anytime the need arises!

Vintage

After a very mild winter, spring was warm with good heat accumulation from October to December, along with some well-timed rainfall and winds that were lighter than usual. These warm calm conditions were ideal for flowering and fruit set providing a very good start to the 2014 growing season. In January temperatures dropped and cool overcast conditions prevailed for most of the month. Temperatures warmed up again during February and stable weather continued through to ripening. Temperatures were in the normal range with an increase in rainfall towards the end of the season. Overall 2014 was considered to be a good season with Growing Degree Days (GDDs) at 1028. Our Pinot Noir was hand-picked at between 4.0-8.6 tonnes per hectare. (Av. 5.5 t/ha).

Food Match

Pinot Noir is an extremely versatile food wine as it can pair well with either white or red meats, creamy sauces, and spicy seasonings. It's also a wonderful match with sword fish or roast salmon. The classic Pinot Noir matches are with game birds, roasted red meats, mushrooms as well as mild and creamy cheese.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	1,022 cases (of 12)	Variety/Clones	777 (28%), 667 (25%), 114 (14%), 4 (12%), 5 (10%), Abel (6%), 6 (5%)
Planting	2004/05/07, Altitude: 210-350m	Harvested	14, 16, 23 & 24th April 2014
Harvest Analysis	Brix: 22.7-24.1 / pH:3.25-3.44 / TA: 6.3-7.9 g/l	Bottled	19 January 2016 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.62 / TA: 6.0 g/l	Cellaring	2-5+ years

Winemaking

The fruit was chilled overnight before crushing the next day, typically as 4 tonne lots in open top fermenters. The crushed fruit was allowed to warm slowly for 5-7 days as the natural yeast ferment began to take place. Ferments were hand plunged 3 times per day. Cooling was used to ensure the ferments peaked below 32°C. The wine was then held warm (>20°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 300 litre French oak barrels. The wine was inoculated for malolactic fermentation in spring and the final wine selection made by identifying ferments and barrels from all the wines post malolactic fermentation. Aiming to produce an earlier maturing style, the final selection received 18% new oak. The wine was racked once to tank prior to the 2015 vintage and filtered prior to bottling in January 2016.

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.