

# Tasting Notes

*"With exotic aromas of Turkish delight, orange zest and five-spice, the off-dry palate is gentle and creamy with notes of spice and musk over a mango juice sweetness but also has a refreshing quality due to the wine's natural acidity."* Olly Masters (Winemaker)



Whether in a theatre gallery or art gallery, it's a place where one's senses are aroused. A flamboyant variety like Gewürztraminer also makes an emphatic appeal to the senses with its exotic and perfumed bouquet and lingering finish.

## Vintage

After a very mild winter, the warm conditions continued through spring with good heat accumulation from October to December. The spring winds were lighter than usual and combined with some well-timed rainfall. The 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 with an increase in rainfall towards the end of the season. Overall 2014 was considered a good season and particularly noted for the ideal spring conditions. This Gewürztraminer was hand-picked at a very low yield of 5 tonnes per hectare.

## Food Match

Gewürztraminer is an extremely food-friendly wine that's perfect with spicy food (Thai, Indian, and Mexican) as well as rich German-style schnitzel and sausages. It is also a particularly good match with pungent and soft cheeses, (oily) wild game, foie gras, and smoked salmon.

## Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	258 cases	Variety/Clones	456
Planting	2005, Altitude: 288 - 313m	Harvested	8 April 2014
Harvest Analysis	Brix: 24.4 / pH: 3.44 / TA: 4.9 g/l	Bottled	18 November 2014 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.45 / TA: 4.5 g/l	Cellaring	1-6+ years
Residual Sugar	13 g/l	Style	Off-Dry

## Winemaking

To avoid high levels of phenolics (tannin) which is an important consideration with Gewürztraminer, 100% of the fruit for this wine was whole bunch pressed. In 2014 the vineyard once again produced fruit with small berries and we have again fermented 100% of the wine in older French oak barrels to also help soften the palate. Wild yeasts were used for 25% of the barrels and the remainder inoculated with commercial yeast. The resulting wine still shows good varietal expression but has a gentle palate. As previously, the ferment was stopped early to retain a little residual sugar to balance the natural acidity.

## 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.