

*Tasting Notes*

*"Medium ruby red with aromas of raspberry, baked plum with hints of cinnamon, and white mushroom, the palate of this Pinot Noir is warm and gentle with sweet cherry and plum flavours beautifully wrapped in fine fruit tannins."* 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 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, and particularly noted for the ideal spring conditions. Our Pinot Noir was hand-picked at between 4.0-6.3 tonnes per hectare. (Av. 5.2 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	UCD 5 (41%), 777 (34%), 667 (24%), UCD 6 (1%)
Planting	2004/05, Altitude: 210-350m	Harvested	23, 24, 29 April and 6 May 2014
Harvest Analysis	Brix: 24.0-24.8 / pH: 3.16-3.42 / TA: 6.6-8.8 g/l	Bottled	28 October 2015 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.65 / TA: 6.0g/l	Cellaring	2-8+ years

**Winemaking**

The fruit was chilled overnight before crushing the next day typically as 2 and 4 tonne lots. The crushed fruit was then cold soaked for 5-7 days after which it was allowed to warm as the natural yeast ferment took place. A whole bunch component was included (12%). Cooling was used to ensure the ferments peaked below 32°C. The wine was then held warm (15-20°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 French oak hogsheads (27% new, 300 litre barrels). The wine was inoculated for malolactic fermentation which took place in the following spring, racked out of barrels prior to the 2015 vintage then returned to tank and barrels. It was filtered prior to bottling in October 2015.

**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.