

Tasting Notes

"With fragrant aromas of baked pear, cinnamon and brown sugar, this off-dry style has a gentle creamy mid-palate with hints of walnut and honeysuckle on its lingering finish." Olly Masters (Winemaker)



The Dress Circle is the premium seating in the theatre and matches the location of our Pinot Gris. Situated on our middle terrace overlooking the spectacular vista of lake and mountains, it is indeed the 'Dress Circle' of the vineyard.

Vintage

Central Otago had a very dry season and unrelenting winds for most of spring and summer largely due to the El Niño weather pattern. Overall it was a relatively warm season and we recorded 1245 Growing Degree Days (GDDs). Harvest occurred at a similar time to normal reflecting the ripening time required for the slightly heavier crop this season. Some of the usual measures of ripeness were quite different this year: lower brix (sugar) levels which is positive in terms of not getting excessive alcohols; lower acid levels reflecting the warm season; and our malic acid levels were also some of the lowest we've seen. Overall the vintage has resulted in some beautifully fruit-expressive wines. This Pinot Gris was hand-picked at 6.8 tonnes per hectare.

Food Match

This is an 'anytime' white wine that can be enjoyed alone or matched with a wide variety of food including many Asian style stir-fries and dishes that are a little spicy. It's also particularly good with shellfish, salmon, chicken, pork, and creamy-sauce pasta.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	1,627 cases (of 12)	Variety / Clones	GM 2.15 (76%), Barrie (24%)
Planting	2005, Altitude: 281-313m	Harvested	27 April-5 May 2016
Harvest Analysis	Brix: 23.5-24.4 / pH: 3.3 / TA: 6.2-7.0 g/l	Bottled	19 October 2016 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.45 / TA: 5.9 g/l	Cellaring	1-6+ years
Residual Sugar	7 g/l	Style	Off-Dry

Winemaking

Two-thirds of the hand-picked fruit was whole bunch pressed to ensure low phenolic levels which enhance the typical palate gentleness this variety can exhibit. The remaining third was gently crushed to enhance varietal extraction. The free run portion was inoculated and cool-fermented (16-17°C) in tank to retain varietal character. The later press portion (~40%) was fermented at warmer temperatures (20°C) in older French oak barrels with indigenous yeast to add more yeast complexity and build mid palate texture into the wine.

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.