

Tasting Notes

"Medium dark-red colour with complex aromas of sweet florals, raspberries, coffee spice and chocolate, this Pinot Noir has a fine and gentle sweet fruit palate with lingering plum stone tannins."

Olly Masters (Winemaker)



From the Italian word 'cantare' – to sing, a Cantata is a vocal composition with an instrumental accompaniment.

With more complexity than a simple song, the Cantata is composed for the more discerning.

Vintage

The 2015 season was the game of two halves – initially very cold and dry and then much warmer than normal in the latter half. We experienced dry conditions all through the season with less than 100mm of rain (versus a seasonal average of 200mm). The early cool temperatures through to the end of November meant canopy growth started much later and was slow early on. Finally temperatures warmed up in December and enabled good flowering and fruit set and then stayed warm right through until harvest with less wind than usual. The fruit was hand-picked at 5.5 tonnes per hectare. Acids were slightly lower than normal and sugars slightly less than average but showing good fruit expression across the varieties. Growing Degree Days (GDDs) were 1150.

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	114 (54%), 667 (23%), 4 (23%)
Planting	2004/05/07 Altitude: 210-350m	Harvested	10-24 April 2015
Harvest Analysis	Brix: 24.2-24.9 / pH: 3.1-3.5 / TA: 6.1-7.7 g/l	Bottled	9 November 2016 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.65 / TA: 6.4g/l	Cellaring	2-8+ 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 approachable wine with good intensity and depth, the final selection received 24% new oak. The wine was racked once to tank prior to the 2016 vintage and filtered prior to bottling in November 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.