

Tasting Notes

"A complex and sophisticated nose of violets and blackberry, this medium-dark ruby Pinot Noir has a supple palate of fine sweet fruit, hints of vanilla and herbs with refreshing acidity and a long persistent finish." 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

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 conditions were warm right through until harvest. The season finished with the best canopy growth we have seen – also partly due to less wind impact. The pristine fruit was hand-picked at between 4.1-6.2 tonnes per hectare. (Av. 5.2 t/ha). 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	667 (27%), UCD 5 (22%), 777 (22%) 114 (20%), Abel (10%)
Planting	2004/05/07, Altitude: 210-350m	Harvested	9 -22 April 2015
Harvest Analysis	Brix: 23.9-24.9 / pH: 3.1-3.5 / TA: 6.1-7.7 g/l	Bottled	9 November 2016 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.59 / 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 (20%). 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 (33% 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 2016 vintage then returned to tank and barrels. It was 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.