

# Tasting Notes

*"Medium ruby-red in colour with aromas of wild raspberry, cocoa and chocolate, this Pinot Noir shows sweet succulent strawberry flavours with gentle tannins and a pure elegant finish."*

Olly Masters (Winemaker)



Opening a bottle of great Pinot Noir should be an unplanned thing – a spur of the moment decision prompted by occasion or desire. Our Impromptu Pinot Noir is crafted to be enjoyed now, tomorrow or anytime the need arises!

## Vintage

Central Otago had a very dry season and unrelenting winds for most of spring and summer largely due to the El Nino weather pattern. Overall it was relatively warm with 1245 Growing Degree Days (GDDs) recorded. 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 some of the lowest we have seen. This Pinot Noir was hand-picked at 3.6 - 7.36 tonnes per hectare.

## Food Match

Pinot Noir is an extremely versatile food wine as it can pair well with either white or red meats, creamy sauces, and spicy seasonings. It's also a wonderful match with sword fish or roast salmon. The classic Pinot Noir matches are with game birds, roasted red meats, mushrooms as well as mild and creamy cheese.

## Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	890 cases (of 12)	Variety/Clones	667 (38%), 6 (36%), 777 (13%), Abel (6%), 5 (4%), and 114 (3%)
Planting	2004/05/07, Altitude: 210-350m	Harvested	8, 14, 21, 22, and 27 <sup>th</sup> April 2016
Harvest Analysis	Brix: 23.6-25.4 / pH:3.22-3.55 / TA: 5.8-7.3 g/l	Bottled	9 November 2017 (Stelvin closure)
Wine Analysis	Alc:14% / pH:3.66 / TA:5.4 g/l	Cellaring	2-5+ years

## Winemaking

The fruit was chilled overnight before crushing the next day, typically as 4 tonne lots in open top fermenters with a proportion of 32% whole bunch retained. 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 earlier maturing style, the final selection received 21% new oak. The wine was racked once to tank prior to the 2017 vintage and filtered prior to bottling in November 2017.

## 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.