

# Tasting Notes

*"This vibrant, dry Rosé has complex aromas of watermelon, cranberry, rose petal and anise delivering a palate of fresh ripe summer fruits with a pure elegant finish."* Olly Masters (Winemaker)



The Soloist takes centre stage bathed in a very becoming hue of pink and always sees the world through rosé-tinted glasses. She's destined to be in the spotlight and surrounded by adoring fans.

## Vintage

The 2018 vintage was one of the hottest on record with some extraordinary weather patterns resulting in a very compressed season. Early in the season, there were searing temperatures for days on end along with record low rainfall. The winds finally came later in the season and then heavy rains hit in early to mid-February. The challenges of the season were in trying to manage rapid canopy growth and keep on top of the constant threat of mildew and botrytis. In spite of the issues, we ended up with a very healthy vineyard and an overall crop level that was lower than normal due to lower average bunch weights and smaller berries. This has resulted in very good fruit concentration and very expressive wines. Our Growing Degree Days (GDDs) were 1356 and fruit for this wine was hand-picked at a yield of 2.0-7.1 tonnes per hectare.

## Food Match

This style of Rosé is an ideal aperitif wine but also works well with antipasto, salads, light pasta dishes as well as raw or lightly cooked seafood. It matches a range of white meats and is the perfect partner for summer parties and BBQs.

## Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Sub-region	Bendigo, Single Vineyard	Variety/Clones	114 (33), UCD 4 (32%), UCD 6 (25%), UCD 5 (10%)
Planting	2005/07 Altitude: 210-245m	Harvested	11 & 12 March 2018
Harvest Analysis	Brix: 22.4 / pH: 3.33 / TA: 6.5 g/l	Bottled	7 August 2018 (Stelvin closure)
Wine Analysis	Alc: 13.5% / pH: 3.43 / TA: 5.8 g/l	Cellaring	1-3 years
Residual Sugar	3.5 g/l	Style	Dry

## Winemaking

The whole bunch Pinot Noir fruit was all destemmed and crushed into picking bins for soaking to extract colour and flavour from the skins. The juice was left in contact with the skins for one day, which was less than previous vintages as we were aiming to avoid excess colour and tannin from a hot season. The fruit was then pressed and the juice cold-settled to clarify. The subsequent juice has the vibrant colour from the Pinot Noir skins, but not the tannins that would be extracted if the ferment was carried out on the skins like a red wine. The clear juice is all fermented in stainless steel, at low temperatures (15°C), to retain aromatics and provide a freshness to the wine. The resulting Rosé is a dry-style with plenty of varietal character and fruit purity.

## 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 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.