

# Tasting Notes

*"Medium dark-red coloured with complex aromas of sweet florals, plums and chocolate-covered coffee beans, this Pinot Noir rolls gently over the palate with layers of ripe fruit and soft tannins."*

Olly Masters (Winemaker)



From the Italian word 'cantere' – 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

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 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 also some of the lowest we've seen. Overall, the vintage has resulted in some beautifully fruit-expressive wines. This Pinot Noir was hand-picked at between 5.5-7.4 tonnes per hectare.

## 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, Single Vineyard	Variety/Clones	777 (56%), 6 (30%), 667 (7%), Abel (4%) & 114 (3%)
Planting	2004/05/07 Altitude: 210-350m	Harvested	14, 22 & 27 April 2016
Harvest Analysis	Brix: 24.5-25.4 / pH: 3.22-3.32 / TA: 7.0-7.3 g/l	Bottled	9 November 2017 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.63 / TA: 5.3g/l	Cellaring	2-8+ years

## Winemaking

The fruit was chilled overnight before crushing (20% whole bunch) 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 11% 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.