

Tasting Notes

"With expressive aromas of white florals, musk, red apples and walnuts, this dry style Pinot Gris has an elegant palate of baked quince with a hint of citrus freshness and a long gentle finish."

Olly Masters (Winemaker)



The Dress Circle is the premium seating in the theatre and matches the location of our Pinot Gris. Situated on our middle terrace overlooking the spectacular vista of lake and mountains, it is indeed the 'Dress Circle' of the vineyard.

Vintage

The 2017 season was one of the coolest seasons we've experienced. After a dry mild winter, spring was cool despite a warm start in September. The conditions continued into December, a critical time for flowering, and stayed cooler than normal for the rest of summer. There was also more rain than usual throughout the season. Whilst we normally have spring winds, the winds were unrelenting and continued through summer. Our fruit was harvested in very good condition with smaller bunches and smaller berries and whilst that is good for quality, the yields were substantially down on averages. Our Growing Degree Days for this season were 960 (with next lowest in 2009 at 1010). Pinot Gris was hand-picked at between 2.3-2.9 tonnes per hectare.

Food Match

This is an 'anytime' white wine that can be enjoyed alone or matched with a wide variety of food including many Asian style stir-fries and dishes that are a little spicy. It's also particularly good with shellfish, salmon, chicken, pork, and creamy-sauce pasta.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	623 cases (of 12)	Variety/Clones	GM 2.15 (73%), Barrie (27%)
Planting	2005, Altitude: 281-313m	Harvested	2 May 2017
Harvest Analysis	Brix: 22.7 / pH: 3.44 / TA: 6.9 g/l	Bottled	3 October 2017 (Stelvin closure)
Wine Analysis	Alc: 13.5% / pH: 3.55 / TA: 6.4 g/l	Cellaring	1-6+ years
Residual Sugar	5 g/l	Style	Dry

Winemaking

Given the cooler season all the fruit was gently crushed (stalks retained) to enhance varietal extraction but ensure low phenolic levels. This will enhance the typical palate gentleness this variety can exhibit. The free run portion was inoculated and cool-fermented (16-17°C) in tank to retain varietal character. The later press portion (~20%) was fermented at warmer temperatures (20°C) in older French oak barrels with indigenous yeast to add more yeast complexity and build mid palate texture into the wine.

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.