

Tasting Notes

"With classic Pinot Gris aromatics of white pear, apple blossom, orange zest and cinnamon, the gentle dry palate has a mineral backbone finishing with a note of honeysuckle." 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 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 2.7-3.4 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
Sub-region	Bendigo, Single Vineyard	Variety/Clones	GM 2.15 (70%), Barrie (30%)
Planting	2005, Altitude: 281-313m	Harvested	3 & 4 April 2018
Harvest Analysis	Brix: 23.8 / pH: 3.44 / TA: 5.6 g/l	Bottled	7 August 2018 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.58 / TA: 5.5 g/l	Cellaring	1-6+ years
Residual Sugar	6.9 g/l	Style	Off-Dry

Winemaking

The fruit was gently crushed as whole bunches to enhance varietal extraction but ensure low phenolic levels. Interestingly, despite the warm season, phenolics appear less apparent than normal. 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 (~22%) 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.