



## LAKEFRONT TERRACE

### 2014 PINOT NOIR

*"This hand-picked Pinot Noir expresses a nose of dark chocolate, raspberry, orange zest with mixed nutmeg/cinnamon spice. It has a medium to dark red hue and a palate that is medium bodied with fine tannins and a persistent sweet plum stone and cherry fruit finish".*  
Olly Masters - Winemaker

#### Vintage

After a very mild winter, the warm conditions continued through spring with good heat accumulation from October to December. The spring winds were lighter than usual and combined with some well-timed rainfall, the warm calm conditions were ideal for flowering and fruit set providing a very good start to the 2014 growing season. In January temperatures dropped and cool overcast conditions prevailed for most of the month. Temperatures warmed up again during February and stable weather continued conditions through to ripening. Temperatures were in the normal range with an increase in rainfall towards the end of the season. Overall 2014 was considered a good season and particularly noted for the ideal spring conditions with Growing Degree Days (GDDs) at 1028. Our Pinot Noir was hand-picked at between 4.0-8.6 tonnes per hectare. (Av. 5.5 t/ha).

#### 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

<b>Region</b>	Central Otago, New Zealand	<b>Vineyard</b>	Estate-grown, single vineyard
<b>Planting</b>	2004/2005/2007. Altitude:210 -350m	<b>Harvested</b>	7 - 23 April 2014
<b>Wine Analysis</b>	Alc: 13.9% / pH:3.62 / TA:6.2g/l	<b>Cellaring</b>	2-4+ years

#### Winemaking

The fruit was chilled overnight before crushing the next day, typically as 3 – 5 tonne lots. The crushed fruit was then cold soaked for 5 to 7 days after which it was allowed to warm as the natural yeast ferment took place. Cooling was used to ensure the ferments peaked below 32 deg C. The wine was then held warm (>20 deg C) post ferment to allow ongoing tannin integration. After an average of 23 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 which took place in the following spring. The aim with this wine was to produce an earlier maturing style hence the final selection used in 2014 received only 10% new oak. The wine was racked and coarse filtered prior to bottling.

#### 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.