

Tasting Notes

"With attractive aromas of sweet lime and passionfruit along with notes of liquorice, blackcurrant and mango, this wine has bright citrus acidity but a gentle palate overall with lingering fruit sweetness."
Olly Masters (Winemaker)



Our Sauvignon Blanc is named "The Starlet" because of her international popular appeal - a blend of both old and new world style. She's also fresh and fruity and best enjoyed young!

Vintage

The 2019 season was a typical Central Otago season in terms of heat but what was unusual was the high rainfall and a lack of the north-west spring winds. The heavier spring rains encouraged vigorous canopy development requiring vigilance to ensure short interval spray programs were maintained to prevent any disease. Conditions for flowering and fruit set were ideal for Misha's Vineyard with a mild autumn with perfect weather to enable ripening. However it was a very mixed season across the region with vineyards impacted by a severe frost early in the season (13th October) where temperatures plummeted to -4°C and three days of late frosts (6-8th April), which saw many vineyards scramble to harvest fruit as canopies collapsed. This was a year to be thankful for steep slopes and a frost-drained vineyard site. Growing Degree Days (GDDs) were 1149 with this fruit hand-picked at 7.8 tonnes per hectare.

Food Match

Sauvignon Blanc is a refreshing dry white wine that can be enjoyed on its own which is why it is such a popular variety. When matching with food, it is particularly suited to fresh and grilled seafood, ideal with most appetisers and it can be a perfect match to salads, vegetable dishes or white meats. The best cheese matches include goat cheese, feta, pecorino or sharp cheddars.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Sub-region	Bendigo, Single Vineyard	Variety/Clones	MS
Planting	2005, Altitude: 240-280m	Harvested	8-14 April 2019
Harvest Analysis	Brix: 23.2 / pH: 2.94-3.0 / TA: 8.2-8.3 g/l	Bottled	10 October 2019 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.07 / TA: 7.5 g/l	Cellaring	1-5+ years

Winemaking

The fruit was hand-picked and whole bunch pressed. The free run and early press portion (66%) was handled in an anaerobic manner - it was settled, racked, inoculated then cool fermented in stainless steel. The remaining juice portion was handled more oxidatively and was taken to older French oak barrels and allowed to go through a spontaneous ferment. This process whilst initially warmer (>20°C) also tends to take longer to finish giving a more complex ferment character in 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.