

# Tasting Notes

*"Showing classic varietal aromas of rose petal, cinnamon and lychee, the off-dry palate has notes of ginger and orange blossom which linger with a flinty mineral freshness."* Olly Masters (Winemaker)



Whether in a theatre gallery or art gallery, it's a place where one's senses are aroused. A flamboyant variety like Gewürztraminer also makes an emphatic appeal to the senses with its exotic and perfumed bouquet and lingering finish.

## Vintage

The 2019 season was a typical season in terms of heat but with unusually high rainfall and a lack of the north-west spring winds. The rains encouraged vigorous canopy development requiring vigilance to any disease was prevented. 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 mixed season across the region with vineyards impacted by a severe frost early season (13th October) with temperatures at -4°C and three days of late frosts (6-8th April), which saw many vineyards scramble to harvest as canopies collapsed. This was certainly a year to be thankful for steep slopes and a frost-drained vineyard site. Growing Degree Days (GDDs) were 1149 and fruit for this wine was handpicked at 4.9 tonnes per hectare.

## Food Match

Gewürztraminer is an extremely food-friendly wine that's perfect with spicy food (Thai, Indian, and Mexican) as well as rich German-style schnitzel and sausages. It is also a particularly good match with pungent and soft cheeses, (oily) wild game, foie gras, and smoked salmon.

## Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Sub-region	Bendigo, Single Vineyard	Variety/Clones	456
Planting	2005, Altitude: 288-313m	Harvested	16 April 2019
Harvest Analysis	Brix: 23.9 / pH: 3.45 / TA: 5.6 g/l	Bottled	11 October 2019 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.43 / TA: 5.0 g/l	Cellaring	1-6+ years
Residual Sugar	11 g/l	Style	Off-Dry

## Winemaking

Avoiding high levels of phenolics (tannin) is an important consideration with Gewürztraminer, hence 100% of the fruit was whole bunch pressed. Again in 2019 the vineyard produced some of the best-looking fruit we've seen. We fermented 100% of the wine in older French oak barrels to help extend the palate length. Wild yeasts were used for 50% of the barrels and the remainder inoculated with commercial yeast. The resulting wine still shows intense varietal expression and has a gentle palate. As previously, the ferment was stopped early to retain a little residual sugar (11g/l) to balance the natural acidity, phenolics and to allow the wine to age gracefully.

## 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.