

Tasting Notes

"Vibrant aromas of watermelon and strawberry with hints of rosemary and walnut lead to a gentle dry palate that has a lingering sweet red liquorice finish." Olly Masters (Winemaker)



The Soloist takes centre stage bathed in a very becoming hue of pink and always sees the world through rosé-tinted glasses. She's destined to be in the spotlight and surrounded by adoring fans.

Vintage

The season started with relatively cold and dry conditions. In November, the unrelenting spring winds started and continued through December, presenting challenges in the vineyard and impacting the fruit set. February was slightly warmer than normal, but the heat was short-lived as March was the coldest on record. Our harvest commenced on 4th of April and was carried out during the Covid-19 lockdown, so this was also challenging. Although 2020 is regarded as an excellent vintage across New Zealand, Central Otago recorded the coolest ever season. With Growing Degree Days (GDDs) at just 852, we were thankful of lower yields so we could ripen the fruit. The lower yields have translated to excellent flavour intensity, colour and tannin. The fruit was hand-picked at 3.5-4.6 tonnes per hectare.

Food Match

This style of Rosé is an ideal aperitif wine but also works well with antipasto, salads, light pasta dishes as well as raw or lightly cooked seafood. It matches a range of white meats and is the perfect partner for summer parties and BBQs.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Sub-region	Bendigo, Single Vineyard	Variety/Clones	UCD 6 (100%)
Planting	2005/2007, Altitude: 220-281m	Harvested	6 April 2020
Harvest Analysis	Brix: 24.9 / pH: 3.61 / TA: 8.0 g/l	Bottled	18 August 2020 (Stelvin closure)
Wine Analysis	Alc: 13.5% / pH: 3.52 / TA: 6.4 g/l	Cellaring	1-3 years
Residual Sugar	5.5 g/l	Style	Off-Dry

Winemaking

The Pinot Noir (100% Clone 6) fruit was all destemmed and crushed into picking bins for soaking to extract colour and flavour from the skins. The juice was left in contact with the skins for an average of 32 hours (35% spent just under 2 days on skins and the balance 24 hours.). The fruit was then pressed and the juice cold-settled to clarify. The subsequent juice has the vibrant colour from the Pinot Noir skins, but not the tannins that would be extracted if the ferment was carried out on the skins like a red wine. The clear juice is all fermented in stainless steel, at low temperatures (15°C), to retain aromatics and provide a freshness to the wine. The resulting Rosé is off-dry in style, with plenty of varietal character and fruit purity.

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 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.