

# Tasting Notes

*Inviting aromas of plum with warm spices, chocolate and hints of toasted oak, the gentle palate of sweet raspberries has silky fine tannins and a satisfying dry mineral finish."*

Olly Masters (Winemaker)



From the Italian word 'cantere' – to sing, a Cantata is a vocal composition with an instrumental accompaniment.

With more complexity than a simple song, the Cantata is composed for the more discerning.

## 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 and perfect weather to enable ripening. However, it was a very mixed season across the region with vineyards impacted by severe frosts early and late in the season. This was certainly a year to be thankful for steep slopes and a frost-drained vineyard site. Growing Degree Days (GDDs) were 1149 and the fruit was hand-picked at an average of 6.3 tonnes per hectare.

## Food Match

This Pinot Noir is very versatile and great with lamb, venison and veal, and a large range of vegetable dishes especially mushrooms. It is also the perfect accompaniment to game birds such as quail, pheasant, turkey and duck.

## Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Sub-region	Bendigo, Single Vineyard	Variety/Clones	UCD5 (36%), 115 (21%), 667 (19%), 4 (10%), Abel (7%), 114 (4%) & 777 (3%)
Planting	2004/05/07 Altitude: 210-350m	Harvested	8 April to 2 May 2019
Harvest Analysis	Brix: 23.0-25.0 / pH: 3.33-3.42 / TA: 6.5-8.6 g/l	Bottled	19-20 August 2020 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.64 / TA: 5.7 g/l	Cellaring	2-8+ years

## Winemaking

The fruit was chilled overnight before destemming the next day, typically as 4 tonne lots in open top fermenters with a proportion of whole bunches (26%) retained. The crushed fruit was allowed to warm slowly for 5-7 days as the natural yeast ferment began to take place. Ferments were hand plunged 2-3 times per day. Cooling was used to ensure the ferments peaked below 32°C. The wine was then held warm (>20°C) post ferment to allow ongoing tannin integration. After an average of 24 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 in spring and the final wine selection made by identifying ferments and barrels from all the wines post malolactic fermentation. Aiming to produce an earlier maturing style, the final selection received 14% new oak. The wine was racked once to tank prior to the 2020 vintage, returned to barrel then filtered prior to bottling on 19/20th August 2020.

## 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.