

Tasting Notes

"Medium-dark red, a complex yet delicate aroma of raspberry, rose petals and liquorice. The palate is sweet, rich and dense with hints of violets, nutmeg and wood smoke. Fine polished tannins will allow this wine to age gracefully and reward with cellaring." Olly Masters (Winemaker)



An Italian word meaning realism and truth, Verismo also describes the 'golden age' of opera in the late 1800s. Verismo operas are based on simple stories but ones characterized by great passion and heightened emotions.

Vintage

After a mild winter, the growing season started with a warm September but the rest of spring was cooler and wetter than usual and with spring winds unusually light. Fruit set occurred slightly later than normal then temperatures started increasing with some useful rain in early January. By mid-January conditions became hot and dry providing excellent growing conditions which continued to the end of the season. A slightly earlier harvest reflected the warmer temperatures which finished with 1108 Growing Degree Days (GDDs). Our Pinot Noir was hand-picked at between 4.3-5.7 tonnes per hectare. (Av. 5 t/ha).

Food Match

Pinot Noir is the ultimate food wine as it's perfect with most meats but especially lamb, venison and veal. Some of the classic Pinot Noir matches are with game birds such as quail, pheasant, turkey and duck. It can accompany a wide range of vegetable dishes, autumn fruits as well as mild or creamy cheeses.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	523 cases (of 6 bottles)	Variety/Clones	UCD 5 (70%) Abel (20%), 777 (10%)
Planting	2004/2005 Altitude: 210-350m	Harvested	15 - 29 April 2013
Harvest Analysis	Brix: 24.0-25.4 / pH: 3.38-3.54 TA: 5.9-7.7 g/l	Bottled	1 October 2014 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.54 / TA: 6.1 g/l	Cellaring	2-10+ years

Winemaking

The fruit was chilled overnight before crushing the next day, typically as 4 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 (typically 15-20 deg C) post ferment to allow ongoing tannin integration. After an average of 26 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. For Verismo, individual barrels are selected (post malolactic fermentation) from superior ferments originating from specific vineyard blocks resulting in 40% new oak with this vintage. The wine was then racked once prior to the 2013 vintage and returned to oak and not 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.