

Tasting Notes

"Intense and exotic aromas of rose petals and orange zest with notes of cardamom spice and bergamot, the off-dry palate is dense yet ethereal with an endless finish." 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 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 1.4-2.6 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 (100%)
Planting	2005, Altitude: 288-313m	Harvested	6 April 2020
Harvest Analysis	Brix: 25.1 / pH: 3.48 / TA: 6.2 g/l	Bottled	14 October 2020 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.5 / TA: 5.1 g/l	Cellaring	1-6+ years
Residual Sugar	10 g/l	Style	Off-Dry

Winemaking

Minimising phenolics (tannin) is an important consideration with Gewürztraminer, hence 100% of the fruit was whole bunch pressed. In 2020 the vineyard produced a very small crop of beautiful fruit. 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 (10g/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.