

## THE CADENZA

### 2021 LATE HARVEST GEWÜRZTRAMINER

# Tasting Notes

*"A complex and enticing nose of guava, ginger, muscat grapes and rose petal, the generous palate balances natural sweetness with cool climate freshness and delicacy."* Olly Masters (Winemaker)



The Cadenza is an ornamental musical passage usually performed by a soloist at the end of an aria or piece of music. Often improvised but always elaborate, this final flourish is meant to impress!

#### Vintage

A chilly start to the season was followed by warm settled weather enabling some fast growth on the vineyard. By the end of November when flowering started, the spring winds came with a vengeance and continued into December bringing a dip in temperatures whilst flowering occurred on the higher altitudes. By the end of December, the wind stopped but wet and cloudy conditions persisted through January. The following two months had warmer temperatures and the combination of January's rain followed by this consistent warm period resulted in the canopy and crop levels looking much better than predicted and in spite of the uneven fruit set. Hand-harvesting was mostly carried out over April with excellent fruit condition and flavours however the fruit for this late harvest style wasn't picked until the 1st June at 5.7 tonnes per hectare and was one of the best crops we have ever produced. Growing Degree Days (GDDs) for this season were 1114.

#### Food Match

This late-harvest style of Gewürztraminer is a perfect match to fruit-based desserts especially those with stone fruits or pears or try partnering with strongly-flavoured soft cheeses. For savoury pairings try foie gras or any mild curries particularly with ginger or cinnamon spices.

#### 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	1 June 2021
Harvest Analysis	Brix: 26.4 / pH: 3.95 / TA: 3.7 g/l	Bottled	31 August 2021 (Stelvin closure)
Wine Analysis	Alc: 9.5% / pH: 3.47 / TA: 5.4 g/l	Cellaring	1-5+ years
Residual Sugar	131 g/l	Style	Medium-Sweet

#### Winemaking

The late harvest fruit (<5% botrytis infected) was hand-picked into bins. The fruit was gently crushed and left to soak for 2 days in bins to maximise flavour and sugar extraction from the desiccated fruit. The juice was settled clear, inoculated and then 100% cool tank fermented (~15-17°C) with commercial yeast in order to retain varietal freshness. The ferment was then halted by chilling at what was determined to be the optimum residual sugar level (131g/l).

#### 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.