

Tasting Notes

"An expressive nose of ripe red berries combined with a lily-of-the-valley perfume, this dry style has a generous palate with a whisper of fruit sweetness." 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

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 initially predicted. The Pinot Noir for this Rosé was picked at the end of March at 6.2 tonnes per hectare, then harvest continued through April with the fruit having excellent condition and flavours along with lower sugar and acid levels. Growing Degree Days (GDDs) were 1114.

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 (54%) & 144 (46%)
Planting	2005/2007, Altitude: 220-281m	Harvested	29 - 30 March 2020
Harvest Analysis	Brix: 23.2 / pH: 3.6 / TA: 6.4 g/l	Bottled	24 August 2021 (Stelvin closure)
Wine Analysis	Alc: 13.5% / pH: 4.43 / TA: 5.9 g/l	Cellaring	1-3 years
Residual Sugar	4.8 g/l	Style	Dry

Winemaking

The Pinot Noir 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 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 fermented in stainless steel, at low temperatures (15°C), to retain aromatics and provide a freshness to the wine. A small proportion (5%) was also fermented in older oak to add complexity. The resulting Rosé is 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 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.