

Tasting Notes

"Classic varietal aromas of rose petal, lychee, ginger and cinnamon, this off-dry style has a gentle but full palate that balances sweet baked fruits with fresh ripe citrus." 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

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 grapes were hand-picked in early April at 5.9 tonnes per hectare with the fruit having excellent condition and flavours along with lower sugar and acid levels. Growing Degree Days (GDDs) were 1114.

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	9 April 2021
Harvest Analysis	Brix: 25.2 / pH: 3.49 / TA: 5.6 g/l	Bottled	24 September 2021 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.39 / TA: 4.9 g/l	Cellaring	1-6+ years
Residual Sugar	5.9 g/l	Style	Off-Dry

Winemaking

In 2021 the vineyard produced another beautiful looking crop and one of its largest ever. Phenolics (tannin) are an important consideration with Gewürztraminer, hence 100% of the fruit was whole bunch pressed. 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 before complete dryness to retain a little residual sugar (6g/l) to balance the phenolics and 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.