

Tasting Notes

"Medium-dark red, this Pinot Noir has a bouquet of red fruits with hints of violets, vanilla and cardamom spices, and a long silken palate of red fruits poised over fine coffee bean tannins."

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 characterised by great passion and heightened emotions.

Vintage

Central Otago had a very dry season and unrelenting winds for most of spring and summer largely due to the El Niño weather pattern. Overall, it was a relatively warm with 1245 Growing Degree Days (GDDs) recorded. Harvest occurred at a similar time to normal reflecting the ripening time required for the slightly heavier crop this season. Some of the usual measures of ripeness were quite different this year: lower brix (sugar) levels which is positive in terms of not getting excessive alcohols; lower acid levels reflecting the warm season; and our malic acid levels were also some of the lowest we've seen. This Pinot Noir was hand-picked at between 5.0-7.4 tonnes per hectare.

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	Bendigo, Single Vineyard	Variety/Clones	UCD 5 (32%), 777 (32%), 667 (24%) & Abel (13%)
Planting	2004/05 Altitude: 210-350m	Harvested	14, 21 & 22 April 2016
Harvest Analysis	Brix: 24.3-24.7 / pH: 3.11-3.38 TA: 7.2-9.3 g/l	Bottled	9 November 2017 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.64 / TA: 5.4 g/l	Cellaring	2-10+ years

Winemaking

The fruit was chilled overnight before crushing (3% whole bunch) the next day, typically as 2 and 4 tonne lots. The crushed fruit was then cold soaked for 5-7 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°C. The wine was then held warm (typically 15-20°C) post ferment to allow ongoing tannin integration. After an average of 27 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 32% new oak with this vintage. The wine was then racked once prior to the 2017 vintage and returned to oak and filtered prior to bottling in November 2017.

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.