

*Tasting Notes*

*"Expressive aromatics with ripe pear, red apple, cinnamon and white flowers, this off-dry style balances a 'sweet fruit' impression with a long dry finish."* Olly Masters (Winemaker)



The Dress Circle is the premium seating in the theatre and matches the location of our Pinot Gris. Situated on our middle terrace overlooking the spectacular vista of lake and mountains, it is indeed the 'Dress Circle' of the vineyard.

**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 Gris grapes were hand-picked in early April at 5.6 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**

This is an 'anytime' white wine that can be enjoyed alone or matched with a wide variety of food including many Asian style stir-fries and dishes that are a little spicy. It's also particularly good with shellfish, salmon, chicken, pork, and creamy-sauce pasta.

**Details**

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Sub-region	Bendigo, Single Vineyard	Variety/Clones	GM 2.15 (69%), Barrie (31%)
Planting	2005, Altitude: 281-313m	Harvested	27-29 April 2021
Harvest Analysis	Brix: 25.0-25.4 / pH: 3.5 / TA: 7.7 g/l	Bottled	23-24 September 2021 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.64 / TA: 5.2 g/l	Cellaring	1-6+ years
Residual Sugar	4.5 g/l	Style	Dry

**Winemaking**

This year the fruit was lightly crushed then gently whole bunch pressed to enhance varietal extraction but ensure low phenolic levels. The free run portion of the juice was kept separate and racked clear to stainless steel tanks, where it was inoculated and cool-fermented (14-15°C) to retain varietal character. The pressings portion had some of the free run added back and was fermented at warmer temperatures (20°C) in older French oak hogshead barrels (27% of blend) with indigenous yeast to add more yeast complexity and build mid-palate texture into the wine.

**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.