

THE HIGH NOTE
2020 PINOT NOIR

Tasting Notes

"Dark ruby coloured with appealing aromatics of ripe plum and raspberry combined with subtle vanilla and oak spice, the gentle sweet-fruited palate is balanced by silky tannins." Olly Masters (Winemaker)



Pinot Noir is our jewel in the crown - the focal point in our repertoire of wines so appropriately named The High Note. The name was also inspired by an opera-singing mother and an early life spent in the theatre.

Vintage

The season started with relatively cold and dry conditions. In November, the unrelenting spring winds started and continued through December, presenting challenges in the vineyard and impacting the fruit set. February was slightly warmer than normal but the heat was short-lived as March was the coldest on record. Our harvest commenced on 4th of April and was carried out during the Covid-19 lockdown, so this was also challenging. Although 2020 is regarded as an excellent vintage across New Zealand, Central Otago recorded the coolest ever season. With Growing Degree Days (GDDs) at just 852, we were thankful of lower yields and this has given excellent flavour intensity, colour and tannin. The fruit was hand-picked at an average of 4.4 tonnes per hectare.

Food Match

This Pinot Noir is very versatile and great with lamb, venison and veal, and a large range of vegetable dishes especially mushrooms. It is also the perfect accompaniment to game birds such as quail, pheasant, turkey and duck.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Sub-region	Bendigo, Single Vineyard	Variety/Clones	Abel (6%), UCD5 (33%), 114 (6%), 667 (30%) & 777 (25%)
Planting	2004/05/07, Altitude: 210-350m	Harvested	7-22 April 2020
Harvest Analysis	Brix: 24.5-25.5 / pH: 3.28-3.52 / TA: 7.0-9.4 g/l	Bottled	16 February 2021 (Stelvin closure)
Wine Analysis	Alc: 13.5% / pH: 3.66 / TA: 6.10 g/l	Cellaring	2-8+ years

Winemaking

The fruit was chilled overnight before crushing the next day typically as 1.5 and 4 tonne lots. The crushed fruit was then cold soaked for 5-7 days after then allowed to warm as the natural yeast ferment took place. An average of 15% whole bunch component was included. Cooling was used to ensure the ferments peaked below 32°C. The wine was then held warm (15-20°C) post ferment to allow ongoing tannin integration. After an average of 24 days on skins the wines were then pressed to tank where they were settled for 1-2 days before being racked into French oak hogsheads (29% new 300 litre barrels). The wine was inoculated for malolactic fermentation which took place in the following spring, then racked out of barrels and filtered prior to bottling 16th Feb 2021.

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.