

# Tasting Notes

*"An enticing nose of white pear and citrus with hints of rose and passionfruit, this dry style has a citrus freshness, notes of anise and a satisfying long delicate 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

Warm temperatures at the start of the season, without the usual buffeting spring winds, resulted in rapid growth, aided by the moist ground from a wet winter. The warmth continued to flowering at the end of November before a cool front slowed growth but it was a good fruit set. January was hot and dry with a few consecutive days over 30°C. Conditions stayed warm for the rest of the season and harvest started at the end of March and continued over the next month. This was a dream season in terms of fruit quality and vine health with yields above the long-term average, and with an even berry size aiding flavour consistency and varietal expression. This season will be remembered as one of the best. This Pinot Gris was hand-picked at an average yield of 7 T/ha. Growing Degree Days (GDDs) were 1152.

## 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 (70%), Barrie (30%)
Planting	2005, Altitude: 281-313m	Harvested	20-21 April 2022
Harvest Analysis	Brix: 24.1-24.3 / pH: 3.39-3.53 / TA: 4.8-5.5 g/l	Bottled	22 September 2022 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.44 / TA: 5.9 g/l	Cellaring	1-6+ years
Residual Sugar	3.4 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 (43% 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.