

Tasting Notes

"Seductive aromas of white spice and rose petals, this dry style has a muscat character with hints of crystallized ginger, and a full-bodied palate which is elegant and everlasting." Oily 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

Overall, it was an excellent season in Central Otago with warm temperatures and very little rainfall. Early in the season, cool and cloudy weather impacted flowering which had us concerned about the subsequent fruit set but it wasn't an issue. The warm and settled conditions throughout the season enabled excellent canopy growth. There was much less impact from the usual spring winds and we had some well-timed rain at the end of the season. All these factors resulted in above average berry weights with bunch numbers also high from the previous season's ideal conditions. This resulted in a record total crop, and whilst positive, the conditions did require an extra level of vineyard management with multiple row passes to ensure quality was maintained. This Gewürztraminer was hand-picked at 4.4 T/ha and Growing Degree Days (GDDs) were 1167.

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	17 April 2023
Harvest Analysis	Brix: 25.2 / pH: 3.52 / TA: 4.7 g/l	Bottled	23 August 2023 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.43 / TA: 4.3 g/l	Cellaring	1-6+ years
Residual Sugar	3.2g/l	Style	Dry

Winemaking

This year bunch weights were a bit lighter—lower crops can cause vines to go into a more vegetative growth cycle and ripening took a little longer. 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. All the ferments proceeded well and finished near dry (3g/L). The resulting wine still shows intense varietal expression and has a gentle palate.

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.