

Tasting Notes

"Intensely aromatic, this dry Rosé flaunts its red fruit and rose petal aromas, with flavours of cranberry, watermelon and a hint of anise, and has a fresh but gentle palate." Olly Masters (Winemaker)



The Soloist takes centre stage bathed in a very becoming hue of pink and always sees the world through rosé-tinted glasses. She's destined to be in the spotlight and surrounded by adoring fans.

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 the hand harvest of Pinot Noir for the Rosé was on the 28th March at an average yield of 5.6 T/h. This was a dream season in terms of fruit quality and vine health with yields also above the long-term average. Berry size was even aiding flavour consistency and varietal expression, with good colour development and tannin ripeness in the Pinot Noir. This season will be remembered as one of the best. Growing Degree Days (GDDs) were 1152.

Food Match

This style of Rosé is an ideal aperitif wine but also works well with antipasto, salads, light pasta dishes as well as raw or lightly cooked seafood. It matches a range of white meats and is the perfect partner for summer parties and BBQs.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Sub-region	Bendigo, Single Vineyard	Variety/Clones	UCD 6 (67%) & 114 (33%)
Planting	2005/2007, Altitude: 220-281m	Harvested	28-29 March 2022
Harvest Analysis	Brix: 23.8 / pH: 3.41 / TA: 5.8 g/l	Bottled	16 September 2022 (Stelvin closure)
Wine Analysis	Alc: 13.5% / pH: 3.42 / TA: 5.9 g/l	Cellaring	1-3 years
Residual Sugar	3.0 g/l	Style	Dry

Winemaking

The Pinot Noir fruit was all destemmed and crushed into picking bins for soaking to extract colour and flavour from the skins. The juice was left in contact with the skins for an average of 18 hours. The fruit was then pressed and the juice cold-settled to clarify. The subsequent juice has the vibrant colour from the Pinot Noir skins, but not the tannins that would be extracted if the ferment was carried out on the skins like a red wine. The clear juice is fermented in stainless steel, at low temperatures (15°C), to retain aromatics and provide a freshness to the wine, a small proportion (15%) was also fermented in older oak to add complexity. The resulting Rosé is dry in style, with plenty of varietal character and fruit purity.

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.