

Tasting Notes

"Delicately salmon-pink hued, this dry Rosé flaunts its pomegranate, rose petal and strawberry aromatics then follows with a complex palate of boysenberries with vanilla and nougat notes." 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

After early spring heat, we experienced our first ever significant frost event in late October. Our slopes provided their normal protection, but the frost's duration caused damage to the more gentle sloping terraces. As it was an early season frost, the vineyard recovered remarkably well. The next major impact was a hailstorm on the 2nd February resulting in fruit loss on a few blocks but had more impact in term of leaf damage which then stalled some of the growth. A generally cooler season than usual with El Niño weather patterns delivering more westerly winds but low rainfall. Harvest started at a fairly typical time at the end of March when we picked the first of the Pinot Noir for the rosé. In spite of a challenging season, the overall quality of the fruit has been very good – but a smaller crop. The fruit for this Rosé was hand-picked at an average yield of 6 T/ha and Growing Degree Days (GDDs) were 1040.

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 (53%) & 114 (47%)
Planting	2005/2007, Altitude: 220-281m	Harvested	26-27 March 2024
Harvest Analysis	Brix: 22.6 / pH: 3.21 / TA: 4.3 g/l	Bottled	11 September 2024 (Stelvin closure)
Wine Analysis	Alc: 13.5% / pH: 3.41 / TA: 6.2 g/l	Cellaring	1-3 years
Residual Sugar	2 g/l	Style	Dry

Winemaking

This year all of the Rosé Pinot Noir fruit was lightly crushed, retaining stalks, into picking bins for 6 hr of soaking to extract some colour and flavour from the skins. This is a less extractive process compared to previous vintages with the subsequent wine being our lightest coloured Pinot Rosé, it still avoids 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 (3%) 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.