



TEMPO 2023 PINOT NOIR

Tasting Notes

"This darker ruby-red Pinot has inviting aromas of raspberry and cherry, along with notes of thyme, honey and rosemary. The gentle plush palate has a sweet fruit finish balanced with hints of spice."

Olly Masters (Winemaker)



Tempo (Italian for "time") is a musical term that indicates the speed at which a piece of music or a song should be played.

It's determined by how fast or slow the beats are – it's like the pulse of the music.

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 especially in the Pinot Noir, to ensure quality was maintained. This fruit was hand-picked at an average yield of 6.6 T/ha and Growing Degree Days (GDDs) were 1167.

Food Match

This Pinot Noir is versatile and enjoyable just as a glass on its own but try pairing with lamb and venison, or with vegetable dishes especially mushrooms. It's also the perfect accompaniment to game birds such as quail, turkey and duck and will even work with salmon or tuna dishes.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Sub-region	Bendigo, Single Vineyard	Variety/Clones	UCD 5 (30%), 115 (15%), 667 (14%), 777 (14%), Abel (11%), UCD 6 (9%) & 114 (7%)
Planting	2004/05/07 Altitude: 210-350m	Harvested	13-29 April 2023
Harvest Analysis	Brix: 22.8-25.9 / pH: 3.21-3.48 / TA: 6.0-6.8 g/l	Bottled	9 February 2024 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.63 / TA: 5.9 g/l	Cellaring	1-5+ years

Winemaking

The hand-picked fruit was chilled overnight before being destemmed the following morning, typically into 4 tonne open top fermenters. An average of 15% whole bunches were retained. The fruit was allowed to warm slowly for 5-7 days as the natural yeast ferment began to take place. Ferments were hand plunged 2-3 times per day. 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 25 days on skins, the wines were then pressed to tank where they were settled for 1-2 days before being racked into 300 litre French oak barrels. The wine was inoculated for malolactic fermentation in spring and the final wine selection made by identifying ferments and barrels from all the wines post malolactic fermentation. Aiming to produce an earlier maturing style, the final selection received 10% new oak. The wine was racked once to tank prior to the 2024 vintage then filtered prior to bottling in Feb 2024

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.