



Misha's Vineyard 'Tempo' Pinot Noir 2023



93/100 ★ ★ ★ ★ ★ “This is immediately appealing on the nose with dark cherry, floral, mixed spice, and toasted almond characters. The palate displays juicy fruit intensity with fleshy texture and fine-grained tannins, making it structured and balanced with a lengthy, delectable finish. At its best: now to 2031.” May 2025. (**Sam Kim, Wine Orbit**)



4.5 stars ★ ★ ★ ★ ★ “Offering good value, the deep ruby, strongly varietal 2023 vintage (****1/2) is the winery's 'earlier maturing style'. Hand-harvested and matured in French oak hogsheads (10 per cent new), it is fragrant, mouthfilling, savoury and supple, with strong cherry, plum and spice flavours, a hint of dark chocolate, good complexity and a finely textured, very harmonious finish. Already delicious, it's a refined red, likely to be at its best 2026+.” June 2025 (**Michael Cooper**)

The Top Rated Pinot in Cooper's Review of NZ Pinot Noirs under \$30
(Listener, June 2025)



92/100 “Polished ruby red hues lead to a bouquet of cherry and plums scents, some blackcurrant then a fine earthy stony soils idea. Dry, fleshy, fruity and polished with fine tannins and core red berry fruit flavours that reflect the bouquet. A developing savoury seam adds complexity while a fine layer of oak adds a lick of wood spice and further complexity. Balanced, well made and ready to drink from day of purchase through 2028+. June 2024 (**Cameron Douglas MS, camdouglasms.com**)

90/100 “Light, dry pinot noir with savoury dried herb, mixed spice, cassis, red berry, vanilla and subtle and rosemary flavours. Appealing wine that offers good value at this price.” May 2025 (**Bob Campbell MW**)

Featured in July 2025 issue of Kia Ora
– Air New Zealand in-flight magazine

18/20 ★ ★ ★ ★ ★ “Medium-light ruby-red, even colour throughout. The nose is softly full, with aromas of cherry, raspberry, blossom and herb. Medium-bodied, aromas of raspberry and cherry melded with cherry blossom, unfolding thyme and cinnamon. Lively acidity carries powdery, supple tannins ripple through the palate with freshness, lending a juicy finish. An early drinking style Pinot Noir with brightness and succulent fruit. Match with pork ribs and lamb burgers over the next 3-5 years. Fermented in open-top fermenters with an average of 15% whole bunches, average 25 days on skins, aged in 300 litre French oak barrels, 10% new oak. 14% alc. 18/20 pts” May 2025 (**Candice Chow, www.winesearcher.com www.raymondchanwinereviews.co.nz**)

