



THE HIGH NOTE 2022 PINOT NOIR

Tasting Notes

"Attractive rose and red liquorice aromas, the complex palate has a red fruit core supported by mineral backbone, with the fresh acidity and spice notes providing great length." Olly Masters (Winemaker)



Pinot Noir is our jewel in the crown - the focal point in our repertoire of wines so appropriately named The High Note. The name was also inspired by an opera-singing mother and an early life spent in the theatre.

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. Harvest started at the end of March and continued over the next month. 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. The Pinot Noir for this blend was hand-picked at an average of 5.8 tonnes per hectare and Growing Degree Days (GDDs) were 1152.

Food Match

This Pinot Noir is very versatile and great with lamb, venison and veal, and a large range of vegetable dishes, especially mushrooms. It is also the perfect accompaniment to game birds such as quail, pheasant, turkey and duck.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Sub-region	Bendigo, Single Vineyard	Variety/Clones	115 (33.1%), UCD 5 (30.8%), 667 (13.8%), 4 (11.5%), 777 (8.4%) & Abel (2.5%)
Planting	2004/05/07, Altitude: 210-350m	Harvested	1-26 April 2022
Harvest Analysis	Brix: 24.2-26.2 / pH: 3.29-3.64 / TA: 5.9-7.4 g/l	Bottled	10 February 2023 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.7 / TA: 5.6 g/l	Cellaring	2-8+ years

Winemaking

The fruit was chilled overnight before crushing the next day typically as 1.5 and 4 tonne lots. The crushed fruit was then cold soaked for 5-7 days after then allowed to warm as the natural yeast ferment took place. An average of 20% whole bunch component was included. 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 26 days on skins the wines were then pressed to tank where they were settled for 1-2 days before being racked into French oak hogsheads (19% new 300 litre barrels). The wine was inoculated for malolactic fermentation which took place in the following spring, then racked out of barrels and filtered prior to bottling in Feb 2023.

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.