



THE CADENZA

2025 LATE HARVEST GEWÜRZTRAMINER

Tasting Notes

"This sweet late harvest style entices with aromas of grilled oranges, pink grapefruit and spice, and the palate has a baked-apple richness and lingering notes of dried fruits and ginger."

Olly Masters (Winemaker)



The Cadenza is an ornamental musical passage usually performed by a soloist at the end of an aria or piece of music. Often improvised but always elaborate, this final flourish is meant to impress!

Vintage

A cool wet start to the season provided good moisture for early season growth. On the 3rd November, we experienced our 2nd frost in over 20 years! It impacted just certain blocks including the Gewurztraminer for this wine but it occurred prior to shoot thinning so we could mitigate losses. The rain eased and flowering and fruit set went well but we did have relentless spring winds lasting into January. The rest of the season was ideal without any super-hot days, so we retained good acidity and freshness in the white varieties. Vineyard vigilance ensured no incidence of disease and with leaf-plucking we ensured good ripening in this overall cooler season. We achieved excellent sugar levels and great varietal expression in the fruit for this late harvest wine. The main harvest finished on 11th April, but we hand-picked the fruit for this wine on the 4th & 5th June at 1.7 T/h. Growing Degree Days (GDDs) were 1040.

Food Match

This late-harvest style of Gewürztraminer is a perfect match to fruit-based desserts especially those with apricots, peaches, pears or lychees. It's also a great match with strongly-flavoured soft cheeses. For savoury matches, try foie gras or any mild curries featuring ginger, cinnamon or lychee flavours.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Sub-region	Bendigo, Single Vineyard	Variety/Clones	456
Planting	2005, Altitude: 288-313m	Harvested	4 & 5 June 2025
Harvest Analysis	Brix: 29.9 / pH: 3.51 / TA: 3.7 g/l	Bottled	6 October 2025 (Stelvin closure)
Wine Analysis	Alc: 8.5% / pH: 3.31 / TA: 6.1 g/l	Cellaring	1-5+ years
Residual Sugar	174 g/l	Style	Sweet

Winemaking

For the second year in a row a spring frost resulted in damage to the typical vineyard parcel for this wine but the remaining lower cropping fruit again achieved good sugar levels (30 Brix). The fruit was gently crushed and left to soak for 1 day in bins to maximise flavour and sugar extraction from the desiccated fruit. The juice was settled clear and inoculated and then cool tank fermented (~15-17°C) with commercial yeast in order to retain varietal freshness. The ferment was then halted by chilling at what was determined to be the optimum residual sugar level (174 g/l).

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.