



THE GALLERY 2024 GEWÜRZTRAMINER

Tasting Notes

"This off-dry style with its classic lychee and rose petal aromas and hints of exotic herbs, has a rich full palate of sweet hazelnut nougat and delicate florals with a refreshing finish." Olly Masters (Winemaker)



Whether in a theatre gallery or art gallery, it's a place where one's senses are aroused. A flamboyant variety like Gewürztraminer also makes an emphatic appeal to the senses with its exotic and perfumed bouquet and lingering finish.

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 the end of March as usual. In spite of a challenging season, the overall quality of the fruit has been very good – but a smaller crop. This Gewürztraminer was hand-picked at 5.6 T/ha and Growing Degree Days (GDDs) were 1040.

Food Match

Gewürztraminer is an extremely food-friendly wine that's perfect with spicy food (Thai, Indian, and Mexican) as well as rich German-style schnitzel and sausages. It is also a particularly good match with pungent and soft cheeses, (oily) wild game, foie gras, and smoked salmon.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Sub-region	Bendigo, Single Vineyard	Variety/Clones	456 (100%)
Planting	2005, Altitude: 288-313m	Harvested	17 April 2024
Harvest Analysis	Brix: 25.9 / pH: 3.41 / TA: 4.5 g/l	Bottled	11 September 2024 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.3 / TA: 5.3 g/l	Cellaring	1-6+ years
Residual Sugar	11 g/l	Style	Off-Dry

Winemaking

Phenolics (tannin) are an important consideration with Gewürztraminer, hence 100% of the fruit was whole bunch pressed. We fermented 100% of the wine in older French oak barrels to help extend the palate length. Wild yeasts were used for 50% of the barrels and the remainder inoculated with commercial yeast. All the ferments proceeded well and finished off dry (11 g/L). The resulting wine still shows intense varietal expression and has a gentle palate.

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.