

Tasting Notes



Our Pinot Noir is the jewel in the crown - the focal point in our repertoire of wines. 'The High Note' was inspired by Misha's opera-singing mother and her early life spent in the theatre.

"Ruby in colour, this Pinot Noir has inviting aromas of blackberry and red summer fruits, violets and vanilla, and a little dark chocolate with hints of exotic spice. A powerful and focussed palate exudes warmth and depth with the dense sweet fruit supported by fine silken tannins." Olly Masters - Winemaker

Vintage

2008 will be remembered as an almost perfect season in Central Otago with long and slow ripening, resulting in excellent yields and quality. October and November were a little cooler and wetter than usual but from December temperatures increased to optimum levels and the dry and relatively calm conditions resulted in excellent flowering and fruit set. The canopy and fruit were thinned regularly during the season with nearly 50% of the fruit thinned in February so that only one bunch per cane was ripened in order to ensure ultra premium quality. The Pinot Noir was hand-picked at an average of 3.35 tonnes per hectare.

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

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| Region | Central Otago, New Zealand | Vineyard | Estate-grown, single vineyard |
| Production | 2,184 cases | Variety/ Clones | 5 (50%), 115 (22%), 667 (20%) Abel (5%) 777 (2%) 6 (1%) |
| Planting | 2004/ 2005, Altitude: 210 - 350m | Harvested | 28 March - 14 April 2008 |
| Harvest Analysis | Brix: 23.5-25 / pH: 3.3-3.5 / TA: 6.75-11 g/l | Bottled | 2-3 July 2009 (Stelvin closure) |
| Wine Analysis | Alc: 14.2% / pH: 3.65 / TA: 5.6g/l | Cellaring | 2 - 5+ years |

Winemaking

The fruit was chilled overnight before crushing the next day typically as 3-5 tonne lots. The crushed fruit was then cold soaked for 5 to 7 days after which it was allowed to warm as the natural yeast ferment took place. Cooling was used to ensure the ferments peaked below 32°C. The wine was then held warm (>20°C) post ferment to allow ongoing tannin integration. After an average of 24 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 (34% new, 300 litre). The wine was inoculated for malolactic ferment which took place in the following spring. The wine was then racked out of barrels prior to the '09 vintage and held in tank. It was then coarse filtered prior to being bottled in July 2009.

Misha's Vineyard

Misha's Vineyard is located on one of the most spectacular sites in New Zealand at 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 the optimal conditions for producing world-class Pinot Noir and a range of aromatic white varieties.