

*Tasting Notes*



The Dress Circle is the premium seating in the theatre and matches the location of our Pinot Gris. Situated on our middle terrace overlooking the spectacular vista of lake and mountains, it is indeed the 'Dress Circle' of the vineyard.

"With aromas of white pear and hazelnut along with a touch of clover honey, this off-dry wine has a beautifully fine and silky palate with a refreshing ripe persimmon edge to it. A portion of natural ferment in older oak has also added to the palate complexity."  
Olly Masters - Winemaker

**Vintage**

The mild spring was marked by strong winds which particularly affect the Dress Circle terrace where the Pinot Gris is grown. After the January rains, the temperatures warmed up considerably and developed into a hot and fine summer with very little rain, providing a perfect ripening period over March and early April. The canopy of the Pinot Gris was smaller than usual due to the winds but fruit set was good and there was excellent bunch conformation. The smaller berries resulted in a slightly reduced yield however the fruit was of a very high quality with concentrated flavours. We hand-picked the Dress Circle nearer the end of season at a yield of 3.7 tonnes per hectare.

**Food Match**

This is an 'anytime' white wine that can be enjoyed alone or matched with a wide variety of Chinese, Indian and Thai food. It's particularly good with shellfish, salmon, chicken, pork, and creamy-sauce pasta dishes.

**Details**

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	947 cases	Variety/ Clones	GM 2.15 (72%), Barrie (28%)
Planting	2005, Altitude: 281 - 313m	Harvested	29 April - 5 May 2010
Harvest Analysis	Brix 24 / pH: 3.33 / TA: 5.7 g/l	Bottled	23 September 2010 (Stelvin closure)
Wine Analysis	Alc:14% / pH: 3.48 / TA: 5.8 g/l	Cellaring	1 - 3+ years
Residual Sugar	12 g/l	Style	Off-Dry

**Winemaking**

The fruit was all whole bunch pressed then, as with last year's very successful style, we fermented the later press portion (24%) in older oak barrels with indigenous yeast to build texture into the wine. The free run portion was inoculated and cool fermented in tank to retain varietal character.

**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.