

# Tasting Notes

"This Pinot Noir has an intriguing nose of exotic spice, liquorice and wild red fruits. The palate, whilst gentle and welcoming, is finely structured with raspberry-coated plum stone tannin and layers of flavour which unfold and linger". Olly Masters - Winemaker



Opening a bottle of great Pinot Noir should be an unplanned thing – a spur of the moment decision prompted by occasion or desire. Our Impromptu Pinot Noir is crafted to be enjoyed now, tomorrow or anytime the need arises!

## Vintage

A wonderful warm start to the season was tempered by some heavy rain in December and again in February when temperatures dropped considerably. The conditions required careful canopy management to control vigour and vine balance. However conditions at flowering and fruit set were ideal and in spite of the cooler February the remainder of the ripening season was perfect with warm days and cool nights resulting in a very good vintage for our Pinot Noir which was hand-picked at 4.5 tonnes per hectare.

## Food Match

Pinot Noir is an extremely versatile food wine as it can pair well with either white or red meats, creamy sauces, and spicy seasonings. It's also a wonderful match with sword fish or roast salmon. The classic Pinot Noir matches are with game birds, roasted red meats, mushrooms as well as mild and creamy cheese.

## Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	580 cases	Variety/ Clones	UCD 5 (52.8%), 667 (34.5%) 777 (11.9%), Abel (.8%)
Planting	2004/2005, Altitude: 312 - 350m	Harvested	7-23 April 2009
Harvest Analysis	Brix: 23.5-24.8 / pH: 3.39-3.52/ TA: 7.4-11.5 g/l	Bottled	1 April 2010 (Stelvin closure)
Wine Analysis	Alc: 13.8% / pH: 3.66 / TA: 5.7 g/l	Cellaring	2 - 4+ 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 deg C. The wine was then held warm (>20 deg C) post ferment to allow ongoing tannin integration. After an average of 23 days on skins the wines were then pressed to tank where they were settled for 1 – 2 days before being racked into 300 litre French oak barrels. The wine was inoculated for malolactic fermentation which took place in the following spring. For Impromptu, the final wine selection was made by identifying ferments and barrels from all the wines as they matured post malolactic fermentation. The aim with this wine was to produce an earlier maturing style hence the final selection used in 2009 received only 10% new oak. The wine was racked, coarse filtered and bottled in April 2010.

## 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.