

Impromptu

BY MISHA'S VINEYARD

PINOT NOIR 2010

Tasting Notes

"This Pinot Noir is dark ruby in colour with a complex and intriguing bouquet of dark cherry wood, strawberry and orange blossom. It is supported by a full yet delicate palate of cinnamon spice and liquorice with sweet fruit tannins that 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

Generally the spring was wet and windy and marked by milder temperatures than usual but by mid-January the winds stopped and gave way to a long, hot and dry summer. Due to the coolness in the earlier part of the season the canopy was smaller than usual and flowering was affected with bunches and berries being small and resulting in lower yields than the previous year. However this has resulted in increased concentration of flavour and wine quality and is a very good vintage. All the fruit was hand-picked on the estate at a very low 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

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|------------------|----------------------------------------------------|------------------|--------------------------------------------------|
| Region | Central Otago, New Zealand | Vineyard | Estate-grown, single vineyard |
| Production | 415 cases | Variety / Clones | 6 (25%), 5 (23%), 115 (19%) 667 (17%), 777 (16%) |
| Planting | 2004/2005, Altitude: 210-350m | Harvested | 30 March – 19 April 2010 |
| Harvest Analysis | Brix: 23.5-25.7/pH:3.43 - 3.63 / TA: 6.8 - 8.2 g/l | Bottled | 19 December 2011 (Stelvin closure) |
| Wine Analysis | Alc:13.5% / pH:3.62 / TA:5.8 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. Ferments were hand plunged 3 times per day. 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 spring. The final wine selection was made by identifying ferments and barrels from all the wines post malolactic fermentation. With an aim to produce an earlier maturing style, the final selection received 16% new oak. All the wine remained in barrel, was racked once and received no filtration prior to bottling in December 2011.

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.