



TOM'S TASTING TIPS

THE MAGNIFICENT MISHA'S VINEYARD

ESTABLISHED in 2004 in the stunning Otago region of New Zealand – Misha's Vineyard has flourished into what is now a globally recognized winery. Using their amazing eye for detail, founders Andy and Michelle (Misha) Wilkinson have grown Misha's Vineyard into what was recently named by Decanter Magazine; as one of the top 20 wineries in New Zealand.

To add to their accolades, just last September, The International Wine and Spirit Competition awarded Misha's Vineyard's Verismo 2010 Pinot Noir a Gold Outstanding; an amazing commendation that is only bestowed at the judge's discretion.

Earlier this month I had the pleasure of catching up with Andy Wilkinson; the Owner of Misha's Vineyard and the Director of Sales and Operations.

What led you into the wine industry? My first foray into wine was actually in Sydney – in 1974! I was hired to work in the wine store in Brighton-Le-Sands. While it was a short stay; as they discovered I knew little about wine, (and even less about retail), the reps would often drop in with samples of great wines which roused my interest.

What makes Central Otago unique? It's spectacular beauty; soaring mountains and

pristine lakes is definitely a feature, but you could say that of many parts of New Zealand. Central Otago however is New Zealand's only continental climate – the furthest point from the sea along New Zealand's long skinny islands. Being the southern-most grape growing region in the world does have some risks – frosts early and late in the season being the main issues – but the result of that cool climate is what makes Central Otago wines stand out.

What attracted you to Misha's Vineyard? My wife Misha and I spent almost two years looking for exactly the right site to plant our vineyard. We had a very strict and clearly defined set of criteria to ensure that we could produce world class wines. Finding the site on Bendigo's Lakefront Terraces in Central Otago was a moment of great excitement. While at the time it was just a steep hillside covered in rocks and rabbits we knew it was the perfect place for Misha's Vineyard to be established.

What was your earliest memory of enjoying wine? My stint in the wine store was the start, but also, while living in Perth in the early 80's I would drive across Australia and stop in the Barossa to buy some great Barossa Shiraz. The icon wines were more affordable then. We drank my last bottle of Henschke Hill of Grace about 10 years ago and it was a stunning wine.



Do you have a favourite wine or wine style? While Pinot Noir is definitely a favourite, I also love Nebbiolo – especially some of the great Barolo's.

What is the one piece of advice that you can offer people wanting to learn about wine? Experiment with many different styles and take notes. While you will have some wines that don't suit you, the more

varietals you try, the more the world of wine will open up.

Do you have a special wine and food match? As it is summer, my recommendation would be to find a nice spot overlooking the harbour, order some fresh seafood and open a bottle of off-dry Riesling.

For more information on Misha's Vineyards go to www.mishasvineyard.com

For more information on wine tasting tips visit www.tomscellars.com.au

Til the next drop,
Tom



MISHA'S DRESS CIRCLE PINOT GRIS 2012

This is off-dry style that displays classic pear and floral tones on the nose with a hint of stone fruit. The palate has been balanced with a wonderful level of acidity that makes it enjoyable or matched with Asian foods.

\$29.99



MISHA'S IMPROMPTU PINOT NOIR 2011

A classic Pinot Noir that has dark cherries, spice and just a hint of chocolate on the nose. Beautiful ripe red fruits fill the palate layered with hints of anise, savouriness and spice. Wonderful tannins. Elegance at its best, have with any duck or game meats.

\$35.99



MISHA'S THE HIGH NOTE PINOT NOIR 2008

Intense blackberries and redcurrants with lifted violets and chocolate on the nose. Richer and darker fruits on the palate. This is a bigger wine to the Impromptu and lends itself to lamb and red meats. One of the great Pinots.

\$54.99