

Tasting Notes



The latest addition to our repertoire of wines is the Sauvignon Blanc so named "The Starlet" because of her international popular appeal. She's also fresh and fruity and best enjoyed young.

"An exotically delicate and fragrant nose of citrus, sandalwood and lilies but with an underlying sense of depth, this Sauvignon Blanc has a rich and supple palate that hints of ripe passionfruit and tropical forest. An elegant tight purity finishes the wine gracefully".
Olly Masters (Winemaker)

Vintage

Warm and settled conditions in the first half of the season gave way to cooler and wetter weather from December onwards. We had excellent flowering and fruit set but once the winds and rains started, a vigilant canopy and crop management program was required to manage the damp and grey conditions. When harvest started in April the typical warm autumn days and cool nights returned. Overall it was a good season for the wines which are showing excellent fruit characters with nice overt varietal flavour. The Sauvignon Blanc, which is grown on the 'Ski Slope', was hand-picked at just 7.8 tonnes per hectare.

Food Match

Sauvignon Blanc is a refreshing dry white wine that can be enjoyed on its own which is why it is such a popular variety. When matching with food, it is particularly suited to fresh and grilled seafood, ideal with most appetisers and it can be a perfect match to salads, vegetable dishes or white meats. The best cheese matches include goat cheese, feta, pecorino or sharp cheddars.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	1,232 cases	Variety / Clones	MS
Planting	2005, Altitude: 240 - 280m	Harvested	7 & 12 April 2011
Harvest Analysis	Brix: 24.9 / pH: 3.1 / TA: 8.3 g/l	Bottled	4 October 2011 (Stelvin closure)
Wine Analysis	Alc: 13.5% / pH: 3.14 / TA: 8.0g/l	Cellaring	2+ yrs

Winemaking

The fruit was hand-picked and whole bunch pressed, the free run and early press portion was settled, raked, inoculated and cool fermented in stainless steel. In order to give more texture to the palate the remaining juice portion (11%) was allowed to go through spontaneous ferment in older oak barrels.

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.