



Misha's Vineyard *The High Note* Pinot Noir 2008

Released 18 November 2009

“Misha's Vineyard has just three vintages under its belt but is already proving to be one of Central Otago's great wine producers.”

(Bob Campbell, Air NZ Inflight Magazine, March 2010)

19.0/20 Misha's Vineyard 'The High Note' Pinot Noir 2008

The 'High Note' is naturally a step up from the very smart, inaugural 2007 'Audition' Pinot Noir released last year. Olly Master's experience with Pinot Noir has ensured the quality of this wine. Conventionally made with a cold soak, natural yeast fermentation with a peak temperature of 32°C, two weeks on skins and a year's maturation in 34% new 300 litre French oak. 14.2% alcohol. Deep, youthful, ruby red in colour, this has a tight and concentrated nose of red and dark fruits, with the familial mineral and steel notes. On palate the wine has textural beauty with very fine-grained tannins and a tight construction binding the wine together. Lovely balance and poise, with dark, but sweetly ripe cherries melding into toasty oak and mocha nuances. A classy number indeed. *(Raymond Chan, Regional Wines, 23 Nov 2009)*

Misha's Vineyard The High Note Central Otago NZ Pinot Noir 2008. 90/100

More concentrated than the Impromptu Pinot Noir with red and black cherry plus a hint of spice. Very ripe flavours without being at all jammy. Superbly structured with an impressively lingering finish. *(Bob Campbell, www.bobswinereviews.com Jan 2010)*

Olly Masters waved his magic again with Misha's High Note Pinot Noir 08. Ripe, complex, satin smooth & structured. One of the great '08s.. *(Sam Kim, Wine Orbit 19 Nov 2009)*

Wine of the Week – Misha's The High Note Central Otago Pinot Noir 2008.

Firstly at The Grove in the city with vineyard owners Misha and Andy Wilkinson and winemaker Ollie Masters - last year we tasted 'The Audition Pinot Noir 2007' - the audition was passed and now we have the 'High Note'. Misha's The High Note Central Otago Pinot Noir 2008 from Bendigo on the eastern side of Lake Dunstan is a deep, savoury smelling wine - savoury with a 'high note' of red fruit penetrating the scent and a hint of anise. The savoury theme continues in the mouth - it's earthy, funky, dense and textural with dark fruits and a more Martinborough-like tannin structure than most Central Otago wines - winemaker input perhaps - although Ollie says that Bendigo is typically like this. And while still a little grainy at this stage, to me this is a good sign for this young Pinot Noir. It has the benefit of wild yeast ferment and oak is restrained compared to last year's "Audition" while the finish is bright with a hint of cherry and those aromatic spices lingering beautifully. The wine has 14.3% alcohol and is sealed with a screw cap. The price is around NZ \$45. *(Sue Courtney, Wine of the Week, 29 Nov, 2009)*

2008 The High Note Pinot Noir, Central Otago 17.5↑.

Misha's Vineyard has engaged the talented Olly Masters as their winemaker and his skilled hand is apparent in the 2008 Misha's Vineyard 'The High Note' Pinot Noir combines the exuberantly bold and spicy nose laced with sweet dark cherry and ripe black and red berry fruit one has come to expect from Central Otago with a more savoury dense undercurrent of his former stomping ground of Martinborough. This sappy savoury character is also predominant on the palate alongside dark berryfruit, anise and liquorice and gives denseness and at this stage certain tightness to the wine. This is nice as it adds a more serious feel than the often superficially attractive but in time cloying character of Central pinot. There is just a touch of heat to the finish (14.2%) which a bit of a pity but perhaps might not bother some. *(Emma Jenkins, Independent Wine Monthly, Jan 2010)*

The High Note Pinot Noir 2008 - 89 points

Medium to deep ruby-purple colour. The nose is slightly mute with notes of loam, white pepper and a touch of cedar with some dark cherry and crushed raspberry aromas emerging upon coaxing. The palate is nicely structured with crisp acidity and a low to medium level of fine tannins. Long finish of dark chocolate covered cherries. Tasted July 2009 *(2 weeks after bottling)* *(Lisa Perrotti-Brown MW eRobertParker)*

Misha's Vineyard *The High Note* Pinot Noir 2008

Dark dense black fruit bouquet, full bodied wine with concentrated cherry and plum flavours, a wine that is still youthful and needs some time to develop its full potential, should be a cracker by next summer, about \$45 in NZ. *(Glenda Neil, The Wine Editor, 19 December 2009)*



2008 Misha's Vineyard The High Note Pinot Noir.

It's not the first glass I've had since I last updated what I've been drinking. Truth be told, there are just so many good wines right now, it's impossible to get pen to paper or fingers to keyboard to do true justice to them all. This is an absolutely outstanding pinot noir made by one of New Zealand's most experienced pinot noir makers: Olly Masters. It's weightier than most from Central Otago, has beautiful soft smooth, velvet tannins and a long finish. Every sip offers a mouthful of gorgeous surprise. I look forward to seeing where this wine goes. It's already living up to its name as a very High Note. (Joelle Thomson, Herald on Sunday, Dec 2010)

There's a lovely fruit to savoury ration in my mouth...silky smooth tannins...I've got to say I'm quite a fan. It's fairly complex for a Central Otago Pinot – I think she's pretty good...Very impressive first vintage. (Jason Bryant, Wine Vault TV 17 Feb 2010)

"Misha's Vineyard's first commercial launch therefore presents an impressive platform on which to build. The range encompasses pinot noir (three levels, one yet to be released) plus aromatics - riesling, pinot gris and gewürztraminer (there is also a sauvignon blanc to keep export markets happy). The 2008 pinots and 2009 whites were on offer at the release and all were very accomplished wines showing a lovely approach to texture - a virtue all too often lacking. Olly has also cleverly managed to allow Central's rather exuberant fruit to shine through on the nose of the pinots while offering subtle, savoury, dry and textural palates. Smart stuff....So well done to Misha and her team - this is a label to watch." (Emma Jenkins, Independent Wine Monthly, 3 December, 2009)

Misha's Vineyard "The High Note" Pinot Noir 2008 – Excellent Buy. Next up is a stunning Pinot Noir debutant to the Singapore market - just arrived from Central Otago with plenty of elegance and hitting perfectly pitched high notes. This richly textured red is wonderfully fragrant and loaded with soft, ripe fruit flavours. Great texture and length...it is simply beautiful! (Sarah Mayo, The Local Nose, Singapore April 2010)

Great Texture. Lovely complexity on the nose. Iron and copper mineral notes with herbs and spice aromas too. Round sensation on the entry with good fruit intensity at the mid-core with a nice weight, texture and balance. Lovely. Slight warm fruit flavour on the finish. Great texture! **Excellent buy.** (Chee Wee Lee, Singapore April 2010)

Tasty and Tangy Finish. Really ripe red fruit, plums, currants and cut wood aromas on the nose. Palate adds some touches of cinnamon and Chinese preserved plums. Beautiful, soft tannins with a tasty and tangy finish. **Excellent buy!** (Ed Soon, Singapore April 2010)

Fragrant Aromas of Warm Strawberries. Medium ruby colour. Fragrant aromas of warm strawberries, cherries, cranberries and a hint of violets. Medium-high acid and medium-level of fine, soft tannins. Long finish. Good buy. (Lisa Perrotti-Brown MW, Singapore, April 2010).

2008 Misha's Vineyard "The High Note" Pinot Noir - 4 stars. A new label from Central Otago which has hit the ground running. A savoury brightly fruited wine with impressive density and length. (Jane Skilton MW, Sunday Star Times, NZ, 2 May 2010)

"Now we had a main and wine to match! TLN's part of this press meal sponsored by the Flyer was to bring a bottle of recommended wine. Given that we had a choice of lamb, chicken, and salmon - I had to choose ONE wine that would suit that very diverse selection of mains. The only wine that I could imagine to do the job was a Pinot Noir...in particular the **High Note Pinot Noir** from Misha's Vineyard. My guess was right! The "High Note" certainly sang full-throated aside the Lamb while it did a more melodic, fruity tune to the salmon. the versatile Pinot Noir was a great choice for the meaty salmon and lamb - both of which are at opposite ends of the food-pairing spectrum but **Misha's High Note Pinot Noir 2008** bridged the gap beautifully.(Sarah Mayo, The Local Nose, Singapore, July 2010)

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