

*Tasting Notes*

"This Pinot Noir greets you with lifted aromas of liquorice, spice and dark cherry along with a more delicate perfume of white musk and moonflower. The palate is gentle, has lingering sweet fruit freshness, but still finishes with a flinty seriousness". Oly Masters - Winemaker



Pinot Noir is our jewel in the crown - the focal point in our repertoire of wines so appropriately named The High Note. The name was also inspired by an opera-singing mother and an early life spent in the theatre.

**Vintage**

Overall 2009 was a good season but there were some challenges along the way. After a warm and windy start, December and February brought heavy rain and cooler conditions however Misha's Vineyard is in a warm site so the impact was minimal. Fruit set was ideal and with careful management, the crop was kept to a low level to ensure very high quality fruit. The cooler end to the season meant the fruit retained good acidity and varietal expression combined with excellent tannin levels and was all hand-picked at 4.5 tonnes per hectare.

**Food Match**

This Pinot Noir is very versatile and great with lamb, venison and veal, and a large range of vegetable dishes especially mushrooms. It is also the perfect accompaniment to game birds such as quail, pheasant, turkey and duck.

**Details**

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	4,182 cases	Variety/ Clones	UCD 5 (35%), 115 (22%), 777 (17%) 667 (12%), UCD 6 (10%), Abel (4%)
Planting	2004/ 2005, Altitude: 210 - 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	28 July 2010 (Stelvin closure)
Wine Analysis	Alc:14% / pH: 3.61 / TA: 5.9g/l	Cellaring	2 - 5+ 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 French oak hogsheads (27% new, 300 litre barrels). The wine was inoculated for malolactic fermentation which took place in the following spring. The wine was then racked out of barrels prior to the 2010 vintage and held in tank. It was then partially filtered prior to being bottled in July 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.