



Misha's Vineyard

5th Annual New Release Tasting

22 March 2013

Café Hanoi, Auckland, New Zealand,

It was an intriguing and a mouth-watering proposition. Since their inaugural release five years ago, Misha's Vineyard's annual tasting/lunch had been held at the outstanding Grove restaurant in Auckland where exquisite food complemented the wines superbly. Instead, this year it was going to be at Café Hanoi, a very fine Vietnamese restaurant in downtown Auckland. Asian cuisine is tricky to match with wine, and a careful consideration must be given to make to the combination work, as the sour, salty, spicy flavours can easily overpower or clash with the wine. However when they complement each other, the result can be sublime.

First the wines. In very short five years (although their venture began many more years ago with surveying the land and to planting), Misha's Vineyard has established as one of the top-flight producers in New Zealand. It is mind boggling to think what they'll be making in the future. A wide variety of styles are made and there's no weakness in the range. Each wine displays concentration of pristine fruit as well as complexity from diligent winemaking. They are attractive wines when young, and time will prove that these are cellar –worthy wines as well.

Now the food. Dishes at Café Hanoi are refined versions of Vietnamese cuisine while retaining the classic freshness and vibrancy with unmistakable flavours of the region.



Fragrant First Courses were partnered with white wines. They included jellyfish salad, sweet pickled shrimp open wontons, poached chicken & papaya salad, Hanoi-style grilled pork and wok-seared market fish marinated in turmeric, ginger and galangal. It's very clever how they can make these food delicate yet intensely flavoured. So fresh and vibrant with multitude of tasty flavours working beautifully with the wines. Fragrant food, fragrant wines.

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<p>"The Starlet" Sauvignon Blanc 2012</p> <p>Central Otago 93 5 Stars</p> <p>An elegant beauty, this delicate sauvignon shows lime zest, floral and flinty aromas on the nose, leading to a taut, crisp palate laced with fine texture and bright acidity, finishing linear and refined. Lovely poise and structure. Grapes were hand harvested, and a small portion (23%) was fermented in seasoned French oak barrels using indigenous yeasts. \$27.00. 13.5%. To be released mid 2013.</p>
<p>"Dress Circle" Pinot Gris 2012</p> <p>Central Otago 93 5 Stars</p> <p>A lovely dry pinot gris with whispering sweetness, the elegant bouquet shows white peach, lemon pith and floral characters. It's succulent and beautifully weighted on the palate with refreshing acidity and silky texture, finishing long and smooth. A delightful expression without the overt fruitiness. Again small cropping (especially for pinot gris) at 5.26 tonnes per hectare with a partial barrel fermentation in seasoned French oak barrels. At its best: now to 2020. \$28.00. 14%. Screw cap.</p>
<p>"Limelight" Riesling 2012</p> <p>Central Otago 94 5 Stars</p> <p>Pure and delicate on the nose with lemon/lime, mandarin, floral and flint. It's juicy and vibrant showing elegant sweetness (28 g/l), perfectly countered by the bright acidity, leaving the palate crisp and mouth-watering. It's youthful but very approachable, such is the balance and harmony. Tiny cropping of 5.623 tonnes per hectare, and a small portion (24%) of the juice was fermented in seasoned French oak barrels. At its best: 2014 to 2024. \$28.50. 11.5%. Screw cap. March 2013.</p>
<p>"The Gallery" Gewürztraminer 2012</p> <p>Central Otago 95 5 Stars</p> <p>Rather than broad and opulent, this is delicate and refined, but with plenty of appealing flavours of floral, spice and stone fruit. The palate is concentrated and richly textured with a touch of sweetness and beautifully integrated acidity. This is very, very good but needs time to show its full glory. 30% indigenous fermentation if seasoned French oak barrels. At its best: 2014 to 2022. \$32.00. 14%. To be released mid 2013.</p>

Spicy Second Courses followed with the reds. It's one thing to match Vietnamese dishes with aromatic white wines, it's quite another to match them with dry reds. If a dish has too much sweetness, saltiness or acidity, it will make the red taste bitter and angular. Chefs pulled it off again with peppered soy shaking beef, prawns in tamarind sauce, and salad of spicy dried beef with papaya, sesame and crushed peanuts. Pinot noirs are often considered too delicate to match with strongly flavoured food, but if you have a pinot that's concentrated and well-structured with excellent ripeness, it is an amazingly versatile food wine. Even the easy-going Impromptu pinot proved to be confident and capable with these flavour-packed dishes.



Impromptu by Misha's Vineyard Pinot Noir 2011

Central Otago, 90 pts (4.5 stars)
\$30.00.

A charming youthful pinot displaying fragrant aromas of red/black cherry, spice and floral. The palate is juicy and refreshing with delicate texture and a lingering smooth finish. Beautifully balanced and appealing. This maybe their entry-level pinot but it's seriously good. At its best: now to 2017. \$30.00. 14%. Screw cap. March 2013.



Misha's Vineyard "The High Note" Pinot Noir 2009

Central Otago, 94 pts (5 stars)
\$45.00.

Is this hitting the high note? It sure is. The fabulous bouquet is perfumed showing red/black cherry, mushroom, game and floral characters. It's succulent and silky, beautifully balanced and poised, finishing long and velvety. At its best: now to 2020. \$45.00. 14%. Screw cap. March 2013.

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"Verismo" Pinot Noir 2009

Central Otago **95** **5 Stars**

It's warm and generous, displaying dark cherry, plum, game and truffle aromas. The palate is concentrated and weighty, although not heavy, with rich texture and a seamless, long finish. Lovely fine acidity and tannins provide excellent structure and frame to this opulent pinot. At its best: now to 2023. \$63.00. Limited availability. March 2013.

"Verismo" Pinot Noir 2010

Central Otago **97** **5 Stars**

It's powerful yet elegant; dense yet flowing. What a stunner. Dark plum, blueberry, floral and subtle game complexity on the nose. The palate is concentrated and structured with plenty of polished tannins. It's fleshy and supple, and extremely long on the finish. This is one of the most profound pinots from New Zealand I've tried. At its best: 2015 to 2025. \$63.00. Limited availability. 390 6-bottle cases made. March 2013.
To be released mid 2013.

