

Tasting Notes



Opening a bottle of great

Pinot Noir should be an unplanned thing – a spur of the moment decision prompted by occasion or desire. Our Impromptu Pinot Noir is crafted to be enjoyed now, tomorrow or anytime the need arises!

“Vibrant ruby with a purple kiss, this Pinot Noir’s red plum, blackberry and cherry stone fruit notes are overlaid by roast sage and vanilla pod. This complex mix of red and black fruits combine with some darker spice and roast meat notes on the palate which finishes with a peacocks tail of cherry stone, earthy liquorice and cedar.” Olly Masters - Winemaker

Vintage

Ideal weather conditions during the season made for perfect flowering and fruit set. The high diurnal range from warm days and cool nights provided a long slow ripening period. The vigorous canopy required ongoing thinning to keep the vines in balance and fruit was dropped a number of times down to levels of one bunch per cane to maintain quality. The Pinot Noir was hand-picked at 3.35 tonnes per hectare.

Food Match

Pinot Noir is an extremely versatile food wine as it can pair well with either white or red meats, creamy sauces, and spicy seasonings. It’s also a wonderful match with sword fish or roast salmon. The classic Pinot Noir matches are with game birds, roasted red meats, mushrooms as well as mild and creamy cheese.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	505 cases	Variety/ Clones	UCD 5 (48%), 777 (48%), 115 (4%)
Planting	2004, Altitude: 312 - 350m	Harvested	11-14 April 2008
Harvest Analysis	Brix: 24.5 / pH: 3.52 / TA: 7.69 g/l	Bottled	15 April 2009 (Stelvin closure)
Wine Analysis	Alc: 14.2% / pH: 3.71 / TA: 5.47 g/l	Cellaring	2 - 3+ 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 5-7 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°C. The wine was then held warm (>20°C) post ferment to allow ongoing tannin integration. After an average of 24 days on skins the wines were then pressed to tank where they were settled for 1-2 days before being racked into 300 litre French oak barrels. The wine was inoculated for malolactic ferment which took place in the following spring. For Impromptu the final wine selection was made by identifying ferments and barrels from all the wines as they matured post malolactic. The aim with this wine was to produce earlier maturing style hence the final selection used in '08 received only 10% new oak. The wine was racked, coarse filtered and bottled in April '09.

Misha's Vineyard

Misha's Vineyard is located on one of the most spectacular sites in New Zealand at 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 the optimal conditions for producing world-class Pinot Noir and a range of aromatic white varieties.