

# Tasting Notes



"Dark purple-red hues with an intense spice-laden aroma of cherry and plum over black forest gateaux create the first impression. The palate opens quickly with a broad spectrum of warm red fruits which are balanced by a tight structure of supple but dense plum-stone and vanilla pod tannins." Olly Masters - Winemaker

## Vintage

2008 was a spectacular season with cooler temperatures initially but then warming to optimum levels of dry and relatively calm conditions. Excellent weather at flowering resulted in a great fruit set. Due to the sheer amount of fruit on the vines, extensive thinning was carried out to maintain fruit concentration with the vines carrying only one bunch per cane. The Pinot Noir was hand-picked at 3.35 tonnes per hectare.

## Food Match

Pinot Noir is the ultimate food wine as it's perfect with most meats but especially lamb, venison and veal. Some of the classic Pinot Noir matches are with game birds such as quail, pheasant, turkey and duck. It can accompany a wide range of vegetable dishes, autumn fruits as well as mild or creamy cheeses.

## Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	126 cases of 6 (limited edition)	Variety/ Clones	5 (53%), 115 (34%), 667 (13%)
Planting	2004, Altitude: 312 - 350m	Harvested	3 - 4 April 2008
Harvest Analysis	Brix:24.5 / pH:3.43 / TA:7.4 g/l	Bottled	3 July 2009 (Stelvin closure)
Wine Analysis	Alc: 14.3% / pH: 3.71 / TA: 5.78 g/l	Cellaring	4 - 6+ years

An Italian word meaning realism and truth, Verismo also describes the 'golden age' of opera in the late 1800s. Verismo operas are based on simple stories but ones characterized by great passion and heightened emotions.

## 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 Verismo the final wine selection was made by identifying superior ferments and barrels as all the wines matured post malolactic. The final selection used in this vintage received ~62% new oak. The wine was then racked once prior to the '09 vintage and returned to oak. It did not receive any filtration prior to bottling in July 2009.

## 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.