

Tasting Notes

"This vibrant wine has a lifted nose of passion fruit, lime and lemongrass. It shows good concentration on the palate which is rich and supple with a refreshing herbal purity. It's a unique Central Otago expression of this icon New Zealand variety." Olly Masters - Winemaker



The latest addition to our repertoire of wines is the Sauvignon Blanc so named "The Starlet" because of her international popular appeal. She's also fresh and fruity and best enjoyed young.

Vintage

After a mild winter in 2008, the early part of the growing season was warm and this continued through December which was also a particularly wet month with the highest rainfall being recorded in 40 years. After January's strong winds, February brought cooler temperatures which slowed growth and then rain set in again. March warmed up and ripening then proceeded steadily adding flavour and intensity to the grapes. All of the 4 year-old Sauvignon Blanc vines were hand-picked at a yield of 5.5 tonnes per hectare. Following the Sauvignon Blanc through its first year in production was one of the highlights of the season as it was the first chance to see and taste the fruit from the vineyard. While it is certainly very true to the varietal it also has an extra level of purity - we are delighted with the result!

Food Match

Sauvignon Blanc is a refreshing dry white wine that can be enjoyed on its own which is why it is such a popular variety. When matching with food, it is particularly suited to fresh and grilled seafood, ideal with most appetisers and it can be a perfect match to salads, vegetable dishes or white meats. The best cheese matches include goat cheese, feta, pecorino or sharp cheddars.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	804 cases	Variety/ Clones	MS
Planting	2005, Altitude: 240 - 280m	Harvested	15 April 2009
Harvest Analysis	Brix: 24.4 / pH: 3.16 / TA: 7.6 g/l	Bottled	16 September 2009 (Stelvin closure)
Wine Analysis	Alc: 13.9% / pH: 3.13 / TA: 8 g/l	Cellaring	1 - 2+ yrs

Winemaking

The fruit was hand-picked and whole bunch pressed. The free run and early press portion was settled, raked, inoculated and cool fermented in stainless steel. In order to give more texture to the palate the remaining juice portion (21%) was allowed to go through spontaneous ferment in older oak barrels.

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.