

*Tasting Notes*

"In this vintage, the vineyard has expressed itself in a fruit forward yet complex style with a fine elegant tannin structure. Raspberry and red fruit flavours are underpinned by gentle oak/fruit tannin notes of chocolate and liquorice." Olly Masters - Winemaker



**Vintage**

The early part of the growing season in Central Otago was quite cool, but thankfully the season was then extended by a long warm dry Autumn. The result of this protracted season meant a late harvest at the end of April. Also due to the cooler temperatures at flowering both bunches and berries were small, which has resulted in both great intensity, and aromatic expression, in the Pinot Noir.

**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	100 cases (limited edition series)	Variety/ Clones	Clone 5 (70%), Clone 667 (30%)
Planting	2005, Altitude: 300 - 340m	Harvested	29 April 2007
Harvest Analysis	Brix: 24.2 / pH: 3.52 / TA: 8.1 g/l	Bottled	3 July 2008 (Stelvin closure)
Wine Analysis	Alc: 13.5% / pH: 3.47 / TA: 6.3 g/l	Cellaring	2 - 4 yrs

The Audition is usually a trial by an aspiring performer to demonstrate suitability or talent for a role. Similarly, this is our 'trial' vintage Pinot Noir and we're sure you'll be impressed by this performance!

**Winemaking**

The handpicked whole bunches were chilled overnight then crushed (100% destemmed) into a fermenter. This crushed fruit was then held cold (8 - 10 C°) for 6 days. The ferment was hand plunged and warmed up to allow natural yeast fermentation to begin which peaked at 33 C°. The wine was held warm post ferment (20 - 24 C°) for another 9 days to allow maximum tannin integration.

On the 27th May after a total of 28 days on skins the wine was pressed to tank where it was settled prior to racking into well conditioned French oak hogsheads (100% new, 300 litre) where it was inoculated for malolactic ferment over winter. The wine was then racked out of barrel during the following vintage and held in tank prior to bottling in July 2008. The wine received no fining or filtration.

**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.