

Tasting Notes



The Dress Circle is the premium seating in the theatre and matches the location of our Pinot Gris. Situated on our middle terrace overlooking the spectacular vista of lake and mountains, it is indeed the 'Dress Circle' of the vineyard.

"With an enticing and complex nose of white pear, hazelnut and hints of cinnamon, this off-dry Pinot Gris is both rich and full with a beautifully fine and silky palate. A gentle creaminess typical of Pinot Gris allows the wine to finish effortlessly". Olly Masters (Winemaker)

Vintage

Hot and dry conditions marked the important first half of the growing season which enabled a good flowering and fruit set. By the end of December, the settled weather gave way to winds and rain with slightly cooler than normal conditions through until March. The season required more attention to canopy and crop management but by April the weather returned to the typical warm days and cool nights. The Pinot Gris is grown on the windy Dress Circle terrace and since wind is a natural devigorator, the yield was managed down to achieve the right vine balance and ensure good concentration. Hand-picked at 4.83 tonnes per hectare, the resulting wine has excellent fruit characters and wonderful overt varietal flavours.

Food Match

This is an 'anytime' white wine that can be enjoyed alone or matched with a wide variety of Chinese, Indian and Thai food. It's particularly good with shellfish, salmon, chicken, pork, and creamy-sauce pasta dishes.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	1,233 cases	Variety / Clones	GM 2.15 (72%), Barrie (28%)
Planting	2005, Altitude: 281 - 313m	Harvested	13, 18 & 27 April 2011
Harvest Analysis	Brix: 25.2 / pH: 3.32 / TA: 6.5 g/l	Bottled	12 October 2011 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.56 / TA: 5.6 g/l	Cellaring	1 - 3+ years
Residual Sugar	8.5 g/l	Style	Off-dry

Winemaking

The fruit was all whole bunch pressed then, as with last year's very successful style, we fermented the later press portion (32%) in older oak barrels with indigenous yeast to build texture into the wine. The free run portion was inoculated and cool fermented in tank to retain varietal character.

Misha's Vineyard

Misha's Vineyard is located on a spectacular site in New Zealand on 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 optimal conditions for producing world-class Pinot Noir and aromatic white varieties. Our 'no compromise' philosophy requires exacting viticulture regimes, hand-picking, and considerate winemaking methodologies.