

Tasting Notes

"Ruby with a purple hue, this Pinot Noir greets you on the nose with exotic Asian spices, cocoa powder, Turkish delight and crushed cherries. It has an elegant palate of warm red fruits that unfolds then lingers with a delicate fresh spice finish". Olly Masters (Winemaker)



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!

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. By April when harvest started, more settled weather returned with many warm autumn days. Our intensive canopy and crop management program resulted in harvest volumes in line with estimates and the wines showing excellent characteristics with nice varietal flavours. All the fruit was hand-picked ranging from 2.7 – 7.2 tonnes per hectare. (Av. 5.1 t/ha)

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	1,013 cases	Variety / Clones	5 (43%), 114 (28%), 6 (12%), 115 (11%), Abel (4%) & 4 (2%)
Planting	2004/05/07, Altitude: 210-350m	Harvested	30 March – 19 April 2011
Harvest Analysis	Brix: 23.8-25.8 / pH: 3.43-3.63 / TA: 7.9 – 9.7 g/l	Bottled	10 December 2012 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.53 / TA: 5.9 g/l	Cellaring	1 - 5+ 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 to 7 days after which it was allowed to warm as the natural yeast ferment took place. Ferments were hand plunged 3 times per day. Cooling was used to ensure the ferments peaked below 32 deg C. The wine was then held warm (>20 deg C) post ferment to allow ongoing tannin integration. After an average of 23 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 fermentation which took place in spring. The final wine selection was made by identifying ferments and barrels from all the wines post malolactic fermentation. With an aim to produce an earlier maturing style, the final selection received 15% new oak. All the wine was racked once to tank prior to 2012 vintage and then filtered prior to bottling in December 2012.

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.