

Tasting Notes



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.

"This Sauvignon Blanc has intense lifted aromas of crushed passionfruit, tropical fruits, sandalwood and herbs. The palate opens with a crisp citrus lime acidity, yet is braided with complexity and a sense of place." Olly Masters (Winemaker)

Vintage

After a dry and mild winter, early spring was cool and wet but the usually strong spring winds were much lighter. By December conditions became dry and hot which was ideal for flowering and provided a good start to the growing season. Conditions were stable over February and March with no extreme temperatures, wind or rain events. The season finished perfectly with a fine 'Indian summer' over April with warm days and cool nights - ideal for the final period of ripening. The weather conditions were conducive to the development of intense varietal flavours and good structure balanced with nice acidity levels. This Sauvignon Blanc was hand-picked at an average of 8.53 tonnes per hectare.

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	1,370 cases	Variety / Clones	MS
Planting	2005, Altitude: 240 - 280m	Harvested	17 & 19 April 2012
Harvest Analysis	Brix: 22.9 / pH: 3.00-3.03 / TA: 9.7-11.9 g/l	Bottled	29 January 2013 (Stelvin closure)
Wine Analysis	Alc: 13.5% / pH: 3.07 / TA: 8.9g/l	Cellaring	1 - 5+ yrs

Winemaking

The fruit was hand-picked and whole bunch pressed. The free run and early press portion (77%) was handled in an anaerobic manner - it was settled, racked, inoculated then cool fermented in stainless steel. The remaining juice portion was handled more oxidatively where it is taken to older French oak barrels and allowed to go through spontaneous ferment. This process, whilst initially warmer (>20 deg C), also tends to take longer to finish giving a more complex ferment character in the wine.

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.