

Tasting Notes

"Ruby coloured with complex aromas of crushed cherry, raspberry and chocolate-covered coffee beans, this Pinot Noir is both spicy and sweet with hints of rose petal florals and darker roast herbs."
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

After a mild dry winter, early spring was cool and wet with light spring winds. By December conditions became dry and hot providing a good start to the growing season. Over February/ March conditions were stable with no extreme weather conditions. The season finished perfectly with a fine 'Indian summer' with warm days and cool nights which is ideal for ripening. Conditions were conducive to the development of intense varietal flavours, good structure and ideal acidity levels. Fruit was hand-picked at 2.34 – 6.88 t/ha (Av. 4.68 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

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| Region | Central Otago, New Zealand | Vineyard | Estate-grown, single vineyard |
| Production | 1,344 cases | Variety / Clones | 114 (28%), 4 (26%), 115 (18%), 667 (16%), 5 (6%) Abel (3%) & 777 (3%) |
| Planting | 2004/05/07, Altitude: 210 - 350m | Harvested | 11 April - 3 May 2012 |
| Harvest Analysis | Brix: 24.0 - 25.5 / pH: 3.21 - 3.40 / TA: 8.1 - 9.5 g/l | Bottled | 6 November 2013 (Stelvin closure) |
| Wine Analysis | Alc: 14% / pH: 3.68 / TA: 6.2 g/l | Cellaring | 2 - 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 C) post ferment to allow ongoing tannin integration. After an average of 20 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 2013 vintage and then filtered prior to bottling in November 2013.

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.