

Tasting Notes

"Aromas of warm pear and apple along with hints of walnut, the palate of this off-dry Pinot Gris is fine and gentle, lingering effortlessly with touches of ginger, almond and honeysuckle sweetness."
Olly Masters (Winemaker)



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.

Vintage

After a very mild winter, the warm conditions continued through spring with good heat accumulation from October to December. The spring winds were lighter than usual and combined with some well-timed rainfall, the warm calm conditions were ideal for flowering and fruit set providing a very good start to the 2014 growing season. In January, temperatures dropped and cool overcast conditions prevailed for most of the month. Temperatures warmed up again during February and stable weather continued conditions through to ripening. Temperatures were in the normal range with an increase in rainfall towards the end of the season. Overall 2014 was considered a good season and particularly noted for the ideal spring conditions. This Pinot Gris was hand-picked at a very low yield of 5.1 tonnes per hectare.

Food Match

This is an 'anytime' white wine that can be enjoyed alone or matched with a wide variety of food including many Asian style stir-fries and dishes that are a little spicy. It's also particularly good with shellfish, salmon, chicken, pork, and creamy-sauce pasta.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	1,257 cases	Variety/Clones	GM 2.15 (71%), Barrie (29%)
Planting	2005, Altitude: 281 - 313m	Harvested	29 April, 1 & 6 May 2014
Harvest Analysis	Brix: 24.0-24.5 / pH: 3.33-3.40 / TA: 6.5-6.7 g/l	Bottled	3 October 2014 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.50 / TA: 5.7 g/l	Cellaring	1 - 6+ years
Residual Sugar	7 g/l	Style	Off-Dry

Winemaking

The hand-picked fruit was all whole bunch pressed to ensure low phenolic levels which enhance the typical palate gentleness this variety can exhibit. The free run portion was inoculated and cool-fermented (16-17 C) in tank to retain varietal character. The later press portion (27%) was fermented at warmer temperatures (20 C) in older French oak barrels with indigenous yeast to add more yeast complexity and build mid palate texture into 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.