

*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.

"Lifted and enticing aromas of pear, rose petal, honeysuckle and white nectarine, this off-dry Pinot Gris is rich and fine with focussed citrus acidity balancing the fruit sweetness and then lingers with a creamy gentle mid-palate and liquorice-spice complexity."

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. Over February and March, conditions were stable 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. Overall yields were normal however harvest was a little later than usual reflecting this cooler season but conditions were conducive to the development of intense varietal flavours and good structure balanced with nice acidity levels. This Pinot Gris was hand-picked at an average of 5.26 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       | 1,299 cases                                  | Variety / Clones | GM 2.15 (73%), Barrie (27%)      |
| Planting         | 2005, Altitude: 281 - 313m                   | Harvested        | 4 & 8 May 2012                   |
| Harvest Analysis | Brix: 23.7-24.9 / pH: 3.33 / TA: 7.2-7.4 g/l | Bottled          | 9 October 2012 (Stelvin closure) |
| Wine Analysis    | Alc: 14% / pH: 3.55 / TA: 5.5 g/l            | Cellaring        | 1 - 5+ years                     |
| Residual Sugar   | 6 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 (~31%) was fermented at warmer temperatures (20 C) in older French oak barrels with indigenous yeast to add more 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.