

*Tasting Notes*

"Ruby in colour, this Pinot Noir has inviting aromas of blackberry and red summer fruits, along with dark chocolate and hints of exotic spice. The palate exudes warmth and depth with fine silken tannins". Olly Masters (Winemaker)



Pinot Noir is our jewel in the crown - the focal point in our repertoire of wines so appropriately named The High Note. The name was also inspired by an opera-singing mother and an early life spent in the theatre.

**Vintage**

Generally the spring was wet and windy and marked by milder temperatures than usual but by mid-January the winds stopped and gave way to a long, hot and dry summer. Due to the coolness in the earlier part of the season the canopy was smaller than usual and flowering was affected with bunches and berries being small and resulting in lower yields than the previous year. However this has resulted in increased concentration of flavour and wine quality and is a very good vintage. All the fruit was hand-picked on the estate at a very low 4.5 tonnes per hectare.

**Food Match**

This Pinot Noir is very versatile and great with lamb, venison and veal, and a large range of vegetable dishes especially mushrooms. It is also the perfect accompaniment to game birds such as quail, pheasant, turkey and duck.

**Details**

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	1,862 cases	Variety / Clones	UCD 5 (43%), 777 (18%), 115 (16%) 667 (14%), Abel (5%), UCD 6 (4%)
Planting	2004/2005, Altitude: 210-350m	Harvested	16 April - 5 May 2010
Harvest Analysis	Brix: 24.7-26.2 / pH: 3.24-3.57 / TA: 6.9 - 8.2 g/l	Bottled	19 December 2011 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.58 / TA: 5.9 g/l	Cellaring	2 - 6+ 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 (38% new). The wine was inoculated for malolactic fermentation which took place in the following spring. The wine was racked out of barrel prior to the 2011 vintage and received no filtration prior to bottling in Dec 2011.

**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.