

Tasting Notes



An Italian word meaning realism and truth, Verismo also describes the 'golden age' of opera in the late 1800s. Verismo operas are based on simple stories but ones characterized by great passion and heightened emotions.

"A special vineyard selection has produced a Pinot Noir with intense aromas of raspberry, spices and chocolate. The palate of dense red fruits is gentle and has a finish that lingers with sweet vanilla and plum stone tannins". Ollly Masters (Winemaker)

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

Pinot Noir is the ultimate food wine as it's perfect with most meats but especially lamb, venison and veal. Some of the classic Pinot Noir matches are with game birds such as quail, pheasant, turkey and duck. It can accompany a wide range of vegetable dishes, autumn fruits as well as mild or creamy cheeses.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	390 cases of 6 (limited edition)	Variety / Clones	UCD 5 (34%), Abel (24%), 115 (21%), 777 (11%), UCD 6 (6%), 667 (4%)
Planting	2004/2005 Altitude: 210-350m	Harvested	22 April - 5 May 2010
Harvest Analysis	Brix: 24.7-25.7 / pH: 3.24 - 3.47 TA: 6.9-8.2 g/l	Bottled	19 December 2011 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.56 / TA: 5.9g/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. 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 24 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 the following spring. For Verismo the final wine selection was made by identifying superior ferments and barrels as all the wines matured post malolactic fermentation. The final selection used in this vintage received ~48% new oak. The wine was then racked once prior to the 2011 vintage and returned to oak. It did not receive any 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.