

Tasting Notes

"Lifted aromas of cranberry and raspberry with hints of dark chocolate and coffee beans, this sweet-fruited Pinot Noir is balanced with a cool climate freshness." Olly Masters (Winemaker)



Tempo (Italian for "time") is a musical term that indicates the speed at which a piece of music or a song should be played. It's determined by how fast or slow the beats are – it's like the pulse of the music.

Vintage

A chilly start to the season was followed by warm settled weather enabling some fast growth on the vineyard. By the end of November when flowering started, the spring winds came with a vengeance and continued into December, bringing a dip in temperatures whilst flowering occurred on the higher altitudes. By the end of December, the wind stopped but wet and cloudy conditions persisted through January. The following two months had warmer temperatures and the combination of January's rain followed by this consistent warm period resulted in the canopy and crop levels looking much better than predicted, and in spite of the uneven fruit set. Hand-harvesting was mostly carried out over April with excellent fruit condition and flavours. The Pinot Noir for this blend was picked at an average yield of 6.7 tonnes per hectare. Growing Degree Days (GDDs) for this season were 1114.

Food Match

This Pinot Noir is versatile and enjoyable just as a glass on its own but try pairing with lamb and venison, or with vegetable dishes, especially mushrooms. It's also the perfect accompaniment to game birds such as quail, turkey and duck and will even work with salmon or tuna dishes.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Sub-region	Bendigo, Single Vineyard	Variety/Clones	667 (34%), 4 (28%), Abel (22%), 6 (10%), 777 (4%) & 115 (2%)
Planting	2004/05/07 Altitude: 210-350m	Harvested	7-23 April 2021
Harvest Analysis	Brix: 23.5-25.4 / pH: 3.36-3.67 / TA: 6.4-8.0 g/l	Bottled	10 February 2022 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.71 / TA: 5.7 g/l	Cellaring	2-6+ years

Winemaking

The fruit was chilled overnight before destemming the next day, typically as 4 tonne lots in open top fermenters with a proportion of whole bunches (an average of 27%) retained. For this wine a higher level of whole bunch and pump over was used to enhance fruit expression. The crushed fruit was allowed to warm slowly for 5-7 days as the natural yeast ferment began to take place. Ferments were hand plunged 1-2 times per day. Cooling was used to ensure the ferments peaked below 32°C. The wine was then held warm (>20°C) post ferment to allow ongoing tannin integration. After an average of 25 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 in spring and the final wine selection made by identifying ferments and barrels from all the wines post malolactic fermentation. Aiming to produce an earlier maturing style, the final selection received 3% new oak. The wine was racked, filtered and bottled Feb 2022.

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.