

Tasting Notes

"Dark ruby-red with expressive aromas of violets, roses and cherries, the palate has plum and raspberry notes with hints of chocolate and vanilla, and an elegant fresh finish." Olly Masters (Winemaker)



From the Italian word 'cantare' – to sing, a Cantata is a vocal composition with an instrumental accompaniment.

With more complexity than a simple song, the Cantata is composed for the more discerning.

Vintage

The season started with relatively cold and dry conditions. In November, the unrelenting spring winds started and continued through December, presenting challenges in the vineyard and impacting the fruit set. February was slightly warmer than normal but the heat was short-lived as March was the coldest on record. Our harvest commenced on 4th of April and was carried out during the Covid-19 lockdown, so this was also challenging. Although 2020 is regarded as an excellent vintage across New Zealand, Central Otago recorded the coolest ever season. With Growing Degree Days (GDDs) at just 852, we were thankful of lower yields and this has given excellent flavour intensity, colour and tannin. The fruit was hand-picked at an average of 4.4 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
Sub-region	Bendigo, Single Vineyard	Variety/Clones	Abel (7%), UCD5 (13%), 6 (21%), 114 (46%), 667 (9%) & 777 (4%)
Planting	2004/05/07 Altitude: 210-350m	Harvested	7-22 April 2020
Harvest Analysis	Brix: 24.5-25.5 / pH: 3.28-3.52 / TA: 7.0-9.4 g/l	Bottled	23 February 2021 (Stelvin closure)
Wine Analysis	Alc: 13.5% / pH: 3.64 / TA: 6.0 g/l	Cellaring	2-8+ 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 (10%) retained. 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 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 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 14% new oak. The wine was racked once to tank prior to the 2021 vintage, then filtered prior to bottling on 23rd Feb 2021.

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.