

Tasting Notes

"Beautifully complex aromas of rose petal, spice, rosemary and grilled citrus, this off-dry wine has notes of pink grapefruit and orange peel with a gentle, elegant finish." Olly Masters (Winemaker)



Whether in a theatre gallery or art gallery, it's a place where one's senses are aroused. A flamboyant variety like Gewürztraminer also makes an emphatic appeal to the senses with its exotic and perfumed bouquet and lingering finish.

Vintage

Warm temperatures at the start of the season, without the usual buffeting spring winds, resulted in rapid growth, aided by the moist ground from a wet winter. The warmth continued to flowering at the end of November before a cool front slowed growth but it was a good fruit set. January was hot and dry with a few consecutive days over 30°C. Conditions stayed warm for the rest of the season and harvest started at the end of March and continued over the next month. This was a dream season in terms of fruit quality and vine health with yields above the long-term average, and with an even berry size aiding flavour consistency and varietal expression. This season will be remembered as one of the best. This Gewürztraminer was hand-picked at an average yield of 5.3 T/ha. Growing Degree Days (GDDs) were 1152.

Food Match

Gewürztraminer is an extremely food-friendly wine that's perfect with spicy food (Thai, Indian, and Mexican) as well as rich German-style schnitzel and sausages. It is also a particularly good match with pungent and soft cheeses, (oily) wild game, foie gras, and smoked salmon.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Sub-region	Bendigo, Single Vineyard	Variety/Clones	456 (100%)
Planting	2005, Altitude: 288-313m	Harvested	1 April 2022
Harvest Analysis	Brix: 24.8 / pH: 3.43 / TA: 4.1 g/l	Bottled	23 September 2022 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.28 / TA: 5.8 g/l	Cellaring	1-6+ years
Residual Sugar	7.3 g/l	Style	Off-Dry

Winemaking

Unusually for Gewürztraminer, the vineyard produced a good crop for a second year in a row. Phenolics (tannin) are an important consideration with Gewürztraminer, hence 100% of the fruit was whole bunch pressed. We fermented 100% of the wine in older French oak barrels to help extend the palate length. Wild yeasts were used for 50% of the barrels and the remainder inoculated with commercial yeast. The resulting wine still shows intense varietal expression and has a gentle palate. As previously, the ferment was stopped before complete dryness to retain a little residual sugar (7.3g/l) to balance the phenolics and allow the wine to age gracefully.

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.