

# Tasting Notes

*"An elegant late-harvest style with aromas of white spice and candy floss and a refreshing palate with guava and tropical fruits providing a harmonious and indulgent experience."* Olly Masters (Winemaker)



The Cadenza is an ornamental musical passage usually performed by a soloist at the end of an aria or piece of music. Often improvised but always elaborate, this final flourish is meant to impress!

## Vintage

Overall, it was an excellent season in Central Otago with warm temperatures and very little rainfall. Early in the season, cool and cloudy weather impacted flowering which had us concerned about the subsequent fruit set but it wasn't an issue. The warm and settled conditions throughout the season enabled excellent canopy growth. There was much less impact from the usual spring winds and we had some well-timed rain at the end of the season. All these factors resulted in above average berry weights with bunch numbers also high from the previous season's ideal conditions. This resulted in a record total crop, and whilst positive, the conditions did require an extra level of vineyard management with multiple row passes to ensure quality was maintained. This late harvest Gewürztraminer was hand-picked at 4.4 T/ha on the 6th June. Growing Degree Days (GDDs) were 1167.

## Food Match

This late-harvest style of Gewürztraminer is a perfect match to fruit-based desserts especially those with apricots, peaches, pears or lychees. It's also a great match with strongly-flavoured soft cheeses. For savoury matches, try foie gras or any mild curries featuring ginger, cinnamon or lychee flavours.

## Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Sub-region	Bendigo, Single Vineyard	Variety/Clones	456
Planting	2005, Altitude: 288-313m	Harvested	6 June 2023
Harvest Analysis	Brix: 28.8 / pH: 3.63 / TA: 5.2 g/l	Bottled	14 August 2023 (Stelvin closure)
Wine Analysis	Alc: 10% / pH: 3.38 / TA: 5.2 g/l	Cellaring	1-5+ years
Residual Sugar	108 g/l	Style	Medium-Sweet

## Winemaking

The late harvest fruit was hand-picked in beautiful condition at 28.8 Brix. The fruit was gently crushed and left to soak for 2 days in bins to maximise flavour and sugar extraction from the desiccated fruit. The juice was settled clear, inoculated, then cool tank fermented (15-17°C) with commercial yeast in order to retain varietal freshness. One barrel of wild ferment was also included for complexity. The ferment was then halted by chilling at what was determined to be the optimum residual sugar level (108 g/l).

## 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.