



DRESS CIRCLE 2023 PINOT GRIS

Tasting Notes

"Aromas of dried fruit and toasted hazelnuts, this dry style has a luscious palate of nectarine, pear, orange zest and cinnamon with a hint of ginger adding complexity to a long finish." Olly Masters (Winemaker)



The Dress Circle is the premium seating in the theatre and matches the location of our Pinot Gris. Situated on our middle terrace overlooking the spectacular vista of lake and mountains, it is indeed the 'Dress Circle' of the vineyard.

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 Pinot Gris was hand-picked at an average yield of 7.75 T/ha and Growing Degree Days (GDDs) were 1167.

Food Match

This is an 'anytime' white wine that can be enjoyed alone or matched with a wide variety of food, including many Asian style stir-fries and dishes that are a little spicy. It's also particularly good with shellfish, salmon, chicken, pork, and creamy-sauce pasta.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Sub-region	Bendigo, Single Vineyard	Variety/Clones	GM 2/15 (70%), Barrie (30%)
Planting	2005, Altitude: 281-313m	Harvested	26 & 27 April 2023
Harvest Analysis	Brix: 24.5 / pH: 3.23-3.37 / TA: 6.9-7.2 g/l	Bottled	23 August 2023 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.43 / TA: 5.9 g/l	Cellaring	1-6+ years
Residual Sugar	5.4 g/l	Style	Dry

Winemaking

As typical, the Pinot Gris had a good crop and was one of the last varieties harvested. This year the fruit was lightly crushed then gently whole bunch pressed to retain freshness. The free run portion of the juice was kept separate and racked clear to stainless steel tanks, where it was inoculated and cool-fermented (14-15°C) to retain varietal character. The pressings portion had some of the free run juice added back and was fermented at warmer temperatures (20°C) in older French oak hogshead barrels (38% of blend) with indigenous yeast to add more yeast complexity and build mid-palate texture into the wine.

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.