



## THE CADENZA

### 2024 LATE HARVEST GEWÜRZTRAMINER

# Tasting Notes

*"An intense and complex nose of dried fruits, lifted rose florals with a hint of lychee leads to a full, rich palate that remains refreshing due to its characteristic cool climate acidity."* 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

After early spring heat, we experienced our first ever significant frost event in late October. Our slopes provided their normal protection, but the frost's duration caused damage to the more gentle sloping terraces. As it was an early season frost, the vineyard recovered remarkably well. The next major impact was a hailstorm on the 2nd February resulting in fruit loss on a few blocks but had more impact in term of leaf damage which then stalled some of the growth. A generally cooler season than usual with El Niño weather patterns delivering more westerly winds but low rainfall. Harvest started at the end of March as usual. In spite of a challenging season, the overall quality of the fruit has been very good – but a smaller crop. This late harvest Gewürztraminer was hand-picked at 3 T/ha on the 4th June. Growing Degree Days (GDDs) were 1040.

#### 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      | 4 June 2024                         |
| Harvest Analysis | Brix: 31.7 / pH: 3.68 / TA: 2.8 g/l | Bottled        | 11 September 2024 (Stelvin closure) |
| Wine Analysis    | Alc: 9.5% / pH: 3.57 / TA: 5.7 g/l  | Cellaring      | 1-5+ years                          |
| Residual Sugar   | 167 g/l                             | Style          | Sweet                               |

#### Winemaking

A rare spring frost resulted in damage to the typical vineyard parcel for this wine but the remaining lower cropping fruit achieved the highest sugar levels we've ever seen (31.7 Brix). The fruit was gently crushed and left to soak for 1 day in bins to maximise flavour and sugar extraction from the desiccated fruit. The juice was settled clear and inoculated and then cool tank fermented (~15-17°C) with commercial yeast in order to retain varietal freshness. The ferment was then halted by chilling at what was determined to be the optimum residual sugar level (167 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.