

Tasting Notes

"This dry Rosé leaps out of the glass with raspberry and watermelon aromas, hints of sweet fennel and dried rose petals. The palate is polished and elegant with an effortlessly long finish." Olly Masters (Winemaker)



The Soloist takes centre stage bathed in a very becoming hue of pink and always sees the world through rosé-tinted glasses. She's destined to be in the spotlight and surrounded by adoring fans.

Vintage

A cool wet start to the season provided good moisture for early season growth. On the 3rd November, we experienced our 2nd frost in over 20 years! It impacted just certain blocks and occurred prior to shoot thinning so we could mitigate losses. The rain eased and flowering and fruit set went well but we did have relentless spring winds lasting into January. The rest of the season was ideal without any super-hot days, so we retained good acidity and freshness in the whites and avoided shrivel in the Pinot Noirs. Vineyard vigilance ensured no incidence of disease and with leaf-plucking we ensured good ripening in this overall cooler season. Fruit quality overall was excellent but a slightly reduced crop. The grapes were hand-picked at an average of 5.6 T/ha and Growing Degree Days (GDDs) were 1040.

Food Match

This style of Rosé is an ideal aperitif wine but also works well with antipasto, salads, light pasta dishes as well as raw or lightly cooked seafood. It matches a range of white meats and is the perfect partner for summer parties and BBQs.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Sub-region	Bendigo, Single Vineyard	Variety/Clones	114 (57%), UCD 6 (25%) & UCD 4 (18%)
Planting	2005/2007, Altitude: 220-281m	Harvested	26 & 28 March 2025
Harvest Analysis	Brix: 23.5 / pH: 3.41 / TA: 6.3 g/l	Bottled	9 October 2025 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.5 / TA: 5.6 g/l	Cellaring	1-3 years
Residual Sugar	2 g/l	Style	Dry

Winemaking

This year all of the Rosé Pinot Noir fruit was lightly crushed, retaining stalks, into picking bins for an average of 3 hr of soaking to extract some colour and flavour from the skins. This is the same less extractive process we began in the previous vintage with the subsequent wine being a similarly light coloured Pinot Rosé. This avoids the tannins that would be extracted if the ferment was carried out on the skins like a red wine. The clear juice is fermented in stainless steel, at low temperatures (15°C), to retain aromatics and provide a freshness to the wine. A small proportion (7%) was also fermented in older oak to add complexity. The resulting Rosé is dry in style, with plenty of varietal character and fruit purity.

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.