

Tasting Notes

"With fragrant aromas of rose water, nougat and almond croissant, the off-dry palate is full but gentle with a hint of sweet muscat grapes balanced by a crisp citrus acidity and a soft liquorice 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

The 2015 Central Otago growing season was the game of two halves – initially very cold and dry, then much warmer than normal. Dry conditions persisted throughout the growing season with less than 100mm of rain recorded (versus an average of 200mm). The cool temperatures through to the end of November delayed canopy growth. Temperatures warmed up in December and enabled good flowering and fruit set and conditions stayed warm right through until harvest which commenced on 8th April. The season finished with the best canopy growth we have seen but this was also partly due to less impact from wind. Our fruit was in pristine condition when we hand-picked this Gewürztraminer at 4.1 tonnes per hectare with acids slightly lower than normal and sugars slightly less than average. Growing Degree Days (GDDs) were 1150.

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
Production	200 cases (of 12)	Variety/Clones	456
Planting	2005, Altitude: 288-313m	Harvested	9 April 2015
Harvest Analysis	Brix: 24.2 / pH: 3.44 / TA: 4.3 g/l	Bottled	28 October 2015 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.35 / TA: 4.1 g/l	Cellaring	1-6+ years
Residual Sugar	7g/l	Style	Off-Dry

Winemaking

To avoid high levels of phenolics (tannin) with Gewürztraminer is an important consideration with this variety, hence 100% of the fruit was whole bunch pressed. In 2015 the vineyard once again produced low yields with small berries and we fermented 100% of the wine in older French oak barrels to help soften the palate. Wild yeasts were used for 25% of the barrels and the remainder inoculated with commercial yeast. The resulting wine still shows good varietal expression but has a gentle palate. As previously, the ferment was stopped early to retain a little residual sugar to balance the natural acidity, phenolics and to 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.