



THE CADENZA

2026 LATE HARVEST GEWÜRZTRAMINER

Tasting Notes

"This late-harvest style has intense muscatel aromas with dried nuts and gingerbread, and an intense palate with notes of honeysuckle and rose water leading to a sweet gentle finish."

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

The 2026 vintage was defined by a cool, extended growing season that allowed for slow, even ripening and exceptional flavour development. Following a frosty start to spring, warming conditions and steady rainfall supported a healthy and balanced start to the season. Flowering in early December was even across the vineyard, setting the foundation for consistent yields. While the season brought persistent winds and cooler temperatures, these conditions naturally moderated vine growth, maintaining open canopies and low disease pressure. A longer ripening period through late summer/early autumn resulted in harvest beginning in early April —two weeks later than usual. This extended hang-time proved highly beneficial, producing fruit with excellent balance, purity, and varietal expression. The grapes were hand-picked at an average of 6.8 T/ha and Growing Degree Days (GDDs) were 913.

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	2 & 3 June 2026
Harvest Analysis	Brix: 28.7 / pH: 3.7 / TA: 3.5 g/l	Bottled	17 Sept 2026 (Stelvin closure)
Wine Analysis	Alc: 10% / pH: 3.61 / TA: 5.1 g/l	Cellaring	1-5+ years
Residual Sugar	100 g/l	Style	Sweet

Winemaking

After a couple of low yielding vintages, we are pleased to report we had a good crop and still achieved the desired sugar levels (28.7 Brix). The fruit was gently crushed and left to soak for 1 day in bins to maximise the flavour and sugar extraction from the desiccated fruit. The majority (85%) of the juice was settled clear and inoculated and then cool tank fermented (~15-17°C) with commercial yeast in order to retain varietal freshness with 15% being wild fermented in old oak. The ferment was halted by chilling at what was determined to be the optimum residual sugar level (100 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.