



THE GALLERY 2026 GEWÜRZTRAMINER

Tasting Notes

"Off dry style with ginger and rose petal aromatics along with hints of nutmeg and star anise, the palate has layers of spice and exotic lychee fruit with an elegant and polished 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 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 7.4 T/ha and Growing Degree Days (GDDs) were 913.

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
Sub-region	Bendigo, Single Vineyard	Variety/Clones	456 (100%)
Planting	2005, Altitude: 288-313m	Harvested	14 April 2026
Harvest Analysis	Brix: 25.1 / pH: 3.38 / TA: 4.5 g/l	Bottled	2 Sept 2026 (Stelvin closure)
Wine Analysis	Alc: 13.5% / pH: 3.4 / TA: 5.3 g/l	Cellaring	1-8+ years
Residual Sugar	8.6 g/l	Style	Off-Dry

Winemaking

Phenolics (tannin) are an important consideration with Gewürztraminer, hence 100% of the fruit was whole bunch pressed to minimise their extraction. We fermented all the wine in older French oak barrels to help extend the palate weight and length. Wild yeasts were used for 50% of the barrels and the remainder inoculated with commercial yeast. All the ferments proceeded well until we stopped them to leave an off dry finish (8.6 g/L). Certainly a great vintage for this variety both in terms of crop and quality. The wine from the 2026 vintage shows intense varietal expression and has a gentle palate.

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.