



DRESS CIRCLE 2025 PINOT GRIS

Tasting Notes

"An exuberant nose of pears and apples with hints of liquorice and cinnamon spice, this off-dry style has a gentle palate with ripe citrus and complex ginger and spice flavours." Olly Masters (Winemaker)



The Dress Circle is the premium seating in the theatre and matches the location of our Pinot Gris. Situated on our middle terrace overlooking the spectacular vista of lake and mountains, it is indeed the 'Dress Circle' of the vineyard.

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. The frost damage meant a slightly wider range of ripeness in white varieties but the quality was excellent but with a slightly reduced crop. The grapes were hand-picked at 2.9 T/ha and Growing Degree Days (GDDs) were 1040.

Food Match

This is an 'anytime' white wine that can be enjoyed alone or matched with a wide variety of food, including many Asian style stir-fries and dishes that are a little spicy. It's also particularly good with shellfish, salmon, chicken, pork, and creamy-sauce pasta.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Sub-region	Bendigo, Single Vineyard	Variety/Clones	GM 2/15 (73%), Barrie (27%)
Planting	2005, Altitude: 281-313m	Harvested	10 & 11 April 2025
Harvest Analysis	Brix: 24.4 / pH: 3.39 / TA: 6.3 g/l	Bottled	7 October 2025 (Stelvin closure)
Wine Analysis	Alc: 13.5% / pH: 3.54 / TA: 5.3 g/l	Cellaring	1-6+ years
Residual Sugar	7 g/l	Style	Off-Dry

Winemaking

Typically Pinot Gris vines bare a good crop and are one of the last varieties harvested. This vintage the crops were reduced by early frost damage in spring but harvest was still late. The fruit was lightly crushed then gently whole bunch pressed to retain freshness. The free run portion of the juice was kept separate and racked clear to stainless steel tanks, where it was inoculated and cool-fermented (14-15°C) to retain varietal character. The pressings portion had some of the free run juice added back and was fermented at warmer temperatures (20°C) in older French oak hogshead barrels (31% of blend) with indigenous yeast to add more yeast complexity and build mid-palate texture into the wine.

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.