

Tasting Notes

"Ruby in colour, this Pinot Noir has a restrained nose with hints of dark cherry, thyme and liquorice and an elegant palate dense with red fruits poised over chocolate and coffee bean tannins."
Olly Masters (Winemaker)



An Italian word meaning realism and truth, Verismo also describes the 'golden age' of opera in the late 1800s. Verismo operas are based on simple stories but ones characterized by great passion and heightened emotions.

Vintage

After a very mild winter, spring was warm with good heat accumulation from October to December, along with some well-timed rainfall and winds that were lighter than usual. These warm calm conditions were ideal for flowering and fruit set. In January temperatures dropped and cool overcast conditions prevailed for most of the month. Temperatures warmed up again during February and stable weather continued through to ripening. Overall 2014 was considered to be a good season with Growing Degree Days (GDDs) at 1028. Our Pinot Noir was hand-picked at between 4.0-6.3 tonnes per hectare. (Av. 5.2 t/ha).

Food Match

Pinot Noir is the ultimate food wine as it's perfect with most meats but especially lamb, venison and veal. Some of the classic Pinot Noir matches are with game birds such as quail, pheasant, turkey and duck. It can accompany a wide range of vegetable dishes, autumn fruits as well as mild or creamy cheeses.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	384 cases (of 6 bottles)	Variety/Clones	UCD 5 (36%) 777 (32%), Abel (16%), UCD 6 (10%) 667 (6%)
Planting	2004/2005 Altitude: 210-350m	Harvested	16, 24 April & 6 May 2014
Harvest Analysis	Brix: 24.1-24.6 / pH: 3.42-3.48 TA: 6.6-7.4 g/l	Bottled	28 October 2015 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.67/ TA: 5.7 g/l	Cellaring	2-10+ years

Winemaking

The fruit was chilled overnight before crushing the next day, typically as 2 and 4 tonne lots. The crushed fruit was then cold soaked for 5-7 days after which it was allowed to warm as the natural yeast ferment took place. Cooling was used to ensure the ferments peaked below 32°C. The wine was then held warm (typically 15-20°C) post ferment to allow ongoing tannin integration. After an average of 27 days on skins the wines were then pressed to tank where they were settled for 1-2 days before being racked into 300 litre French oak barrels. The wine was inoculated for malolactic fermentation in spring. For Verismo, individual barrels are selected (post malolactic fermentation) from superior ferments originating from specific vineyard blocks resulting in 16% new oak with this vintage. The wine was then racked once prior to the 2015 vintage and returned to oak and coarse filtered prior to bottling in October 2015.

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.