

# Tasting Notes

*"A ruby-red Pinot Noir with classic varietal aromatics of violets, plum and cherry with hints of dark chocolate and spice, lead to a palate of ripe plums balanced with fine tannins giving great depth and length."* Olly Masters (Winemaker)



Pinot Noir is our jewel in the crown - the focal point in our repertoire of wines so appropriately named The High Note. The name was also inspired by an opera-singing mother and an early life spent in the theatre.

## Vintage

The 2018 vintage was one of the hottest on record with extraordinary weather patterns resulting in a very compressed season. There were searing temperatures for days on end early in the season, along with record low rainfall. The winds came later and then heavy rains hit in early to mid-February. It was challenging to manage the rapid canopy growth and keep on top of the constant threat of mildew and botrytis. In spite of the issues, we ended up with a very healthy vineyard with a smaller than usual crop due to lower average bunch weights and smaller berries. This resulted in very good fruit concentration and expressive wines. Our Growing Degree Days were 1356 and fruit for this wine was hand-picked at a yield of 3.0-6.6 tonnes per hectare.

## Food Match

This Pinot Noir is very versatile and great with lamb, venison and veal, and a large range of vegetable dishes especially mushrooms. It is also the perfect accompaniment to game birds such as quail, pheasant, turkey and duck.

## Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Sub-region	Bendigo, Single Vineyard	Variety/Clones	UCD5 (32%), 777 (24%), 667 (20%), 115 (15%), 4 (5%) & Abel (3%)
Planting	2004/05/07, Altitude: 210-350m	Harvested	20 March to 4 April 2018
Harvest Analysis	Brix: 23.4-26.5 / pH: 3.2-3.46 / TA: 6.8-10.8 g/l	Bottled	3 April 2019 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.71 / TA: 5.9 g/l	Cellaring	2-8+ 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 then allowed to warm as the natural yeast ferment took place. A whole bunch component was included (6%). Cooling was used to ensure the ferments peaked below 32°C. The wine was then held warm (15-20°C) post ferment to allow ongoing tannin integration. After an average of 24 days on skins the wines were then pressed to tank where they were settled for 1-2 days before being racked into French oak hogsheads (37% new 300 litre barrels). The wine was inoculated for malolactic fermentation which took place in the following spring, then racked out of barrels prior to the 2019 vintage. It was filtered prior to bottling in April 2019.

## 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.