

VINO FINO

Explore a World of Wine

MISHA'S VINEYARD THE HIGH NOTE PINOT NOIR 2021



Original price was: \$60.99. **\$54.99** Current price is: \$54.99.

A perfectly pitched Pinot from Central Otago



Product Code:	5943	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bendigo	Alcohol:	14.0%
Style:	Red	Grape:	100% Pinot Noir
Variety:	Pinot Noir		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2021 Vintage)

"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.

Dark ruby red, this Pinot Noir has a complex nose of wild thyme, rose-hip, red fruits and white spice and a beautiful palate that blends sweet fruit with a mineral purity."

5 Stars & 95/100 Sam Kim, Wine Orbit, March 2023 (2021 Vintage)

"Pristine with elegant complexity, the enticing bouquet shows ripe cherry, thyme, floral and roasted nut aromas with a hint of savoury mushroom nuance. The palate displays excellent weight and fine texture, wonderfully framed by elegantly infused

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tannins. Harmonious and beautifully layered with a persistent silky finish. At its best now to 2034."

5 Stars Michael Cooper, April 2023 (2021 Vintage)

"Estate-grown at Bendigo, the very elegant, youthful 2021 vintage of "our main estate Pinot Noir" was hand-harvested and matured in French oak hogsheads (18 per cent new). Deep, bright ruby, with a fragrant, floral bouquet, it is mouthfilling, savoury and supple, with ripe cherry and spice flavours, seasoned with nutty oak, fresh acidity, good complexity and a very harmonious, lingering finish. Best drinking 2025+."

Rated Outstanding & 95/100 Cameron Douglas MS, April 2023 (2021 Vintage)

"There's an immediate place and time, power and variety with scents of dark cherry and savoury wild dried herb, some plum and fruit spice then barrel with a mild toasty anise anise and clove suggestion. There's also a mineral core of stone and hard sandy clay. The palate mirrors the bouquet with core cherry and dried raspberry fruit flavours, firm tannins and plenty of cool climate acidity, layers of wood spice and mineral. Dry, lengthy, complex and still new. A lovely example with best drinking from 2024 through 2034+."

94/100 Bob Campbell MW, The Real Review, May 2023 (2021 Vintage)

"Mellow pinot noir with red cherry, fresh herbs, floral/violet notes and spicy oak flavours. Taut, refreshingly dry with a pleasing undercurrent of fruit/alcohol sweetness. Accessible now but should develop well with bottle age."

5 Stars & 18.5+/20 (94) Candice Chow, Raymond Chan Reviews, March 2023 (2021 Vintage)

"Deep, ruby-red, lighter on the rim. The nose is gently full, with aromas of cherry, raspberry, rosehip, herb and spice. Medium-full bodied, richer on the palate with aromas of cherry, raspberry and a savoury edge, entwined with rosehip, wild thyme, liquorice, earth and black pepper. The wine is structured with a fine tannin framework, unfolding dark herbs and spice details with a dry, red-fruited background. Integrated, fine acidity carries a long, broody finish. This savoury Pinot Noir has a velvety mouthfeel with dark herb, earth and spice front and red-fruited support. Match with herb-crushed lamb and beef bourguignon over the next 6+ years. Cold-soaked for 5-7 days, natural yeasts fermented with 12% whole bunches, skin contact for an average of 26 days, aged in French oak hogsheads (18% new 300-litre barrels)."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch