

# Tasting Notes



Something that's 'in the limelight' is the focus of attention – which will certainly be the case with our Riesling! The name hints of its citrus lime top notes and gives an impression of the fresh and luscious fruit flavours beneath.

"This wine leaps out of the glass with an aromatic intensity and complexity that melds crushed lime leaf, spice and flint. The medium-dry style produces a rich satisfying texture which is balanced by the refreshing pure citrus acid finish. An extra level of minerality is added by a portion of natural barrel ferment." Olly Masters - Winemaker

## Vintage

The weather conditions during the 2008 season provided spectacular flowering and fruitset for our young Riesling vines and the fruit ripened over a long, warm and dry summer.

The combination of perfect heat conditions and relatively mild spring/ summer winds meant the canopy was more vigorous than usual but careful management and thinning kept the crop down to our ideal yield levels of one bunch per cane. The Riesling fruit was the first of the white varieties to be picked on 11th April at just under 4 tonnes per hectare.

## Food Match

This medium-dry style of Riesling is a very flexible food partner matching most types of seafood especially shellfish. It is also great with chicken, duck and pork dishes with either creamy or piquant sauces and an ideal wine to serve as an apéritif and with appetizers such as pâté, cold meats, salads and mild cheeses.

## Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	136 cases (limited edition)	Variety/ Clones	GM 239
Planting	2005, Altitude: 290 - 315m	Harvested	11 April 2008
Harvest Analysis	Brix: 21.2 / pH: 3.02 / TA: 8.5 g/l	Bottled	23 September 2008 (Stelvin closure)
Wine Analysis	Alc: 11.4% / pH: 3.02 / TA: 7.6 g/l	Cellaring	1 - 5+ years
Residual Sugar	29 g/l	Style	Medium-Dry

## Winemaking

The hand-picked fruit was whole bunch pressed to tank for settling. The majority of the juice (83%) was then racked, inoculated and cool fermented in stainless steel tank to retain varietal purity. The tank portion's ferment was then stopped early in order to retain enough sweetness to balance the wine. The remaining juice was fermented in older oak barrels with indigenous yeast to enhance the natural mineral/flint characters which give Riesling its inherent freshness.

## Misha's Vineyard

Misha's Vineyard is located on one of the most spectacular sites in New Zealand at 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 the optimal conditions for producing world-class Pinot Noir and a range of aromatic white varieties.