

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 medium-dry wine has intense aromas of kaffir lime, flint and gun smoke. The palate opens with a burst of sweet ripe citrus fruit which lingers and then is refreshingly balanced by a steely but still delicate fresh acidity." Olly Masters - Winemaker

Vintage

Although 2009 will be remembered as a good season in Central Otago it had some challenges due to the unseasonal rain events and cooler temperatures overall. There were also frosts at the beginning and end of the season across the region however Misha's Vineyard is on the slopes on the side of a lake which allows frost drainage. It's also one of the region's warmest sites so frosts and cooler temperatures generally have little impact on the vineyard. The soil and aspect where our Limelight Riesling is grown is quite varied. This, along with the cooler season, meant this fruit was harvested two weeks later than the Lyric Riesling. It was hand picked at 4.8 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 pate, cold meats, salads and mild cheeses.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	152 cases (limited edition)	Variety/ Clones	GM 239
Planting	2005, Altitude: 290 - 315m	Harvested	30 April 2009
Harvest Analysis	Brix: 23 / pH: 3.09 / TA: 8.7 g/l	Bottled	15 September 2009 (Stelvin closure)
Wine Analysis	Alc: 11.9% / pH: 3.11 / TA: 8.0 g/l	Cellaring	1 - 5+ years
Residual Sugar	26 g/l	Style	Medium-Dry

Winemaking

This was made in a similar fashion to our drier style with most (83%) of the pressed juice being racked, inoculated and cool fermented in stainless steel to retain varietal purity. However the aim with this wine is to produce a more delicate style so the ferment is stopped early, retaining more sugar and allowing a lower alcohol. The remaining juice was naturally fermented in older oak enhancing the mineral characters which balance the wine's sweetness.

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.