



Misha's Vineyard "Limelight" Riesling 2008

Bronze Medal winner 2008 Air New Zealand Wine Awards

"Very pure slate/mineral, lime and floral flavours with a backbone of taut acidity. Seductively silken and with a lingering finish". **(Bob Campbell)**

"The limelight should definitely be under the spotlight because it's a total star. Made by Olly Masters of Ata Rangi fame, this riesling is packed with crisp apple and ripe citrus and carries a clean, piercing exotic texture all the way from wo to go. Excellent fruit weight, zippy texture and superb length." **(Yvonne Lorkin)**

"Warm citrus and complex aromas that include very ripe grapefruit, dramatic white spice, baking powder and sherbet notes. The palate is equally dramatic with strong terroir elements, superb acidity and balance. Long mineral/stony/slate flavours, considerable acidity and balancing all come together a tort focus. Sits somewhere between a Kabinett and Spatlese style. Overall an outstanding wine and my favourite at the tasting". **(Cameron J. Douglas, Master Sommelier)**

"**Misha's Vineyard 'Limelight' Riesling 2008** has lime and apples on the nose and later some floral notes too. Weighty and off dry with richness and concentration, the notes say it has some oak and wild yeast - they don't add flavour but they do add complexity. Lime is the dominant flavour with racy acidity taming the sweetness, which you would never guess was as high as 29 grams per litre. An interesting name, 'limelight', like the others theatrical in origin but it could also imply the lime driven flavour. Perfection on its own." **(Sue Courtney, WineoftheWeek.com)**

"Just 136 cases of this new first edition Central Otago wine were made. It's a stunner. Like the best rieslings from New Zealand's deep south, this wine has pronounced apple and lime flavours and is just off dry in style. Made by winemaker Olly Masters, it is the brainchild of Misha Wilkinson, who has planted her new vineyard on the slopes of Lake Dunstan in Bendigo. **(Joelle Thomson, MiNDFOOD)**

"I have often found Central Otago Rieslings too dry and austere when young but this wine again shows that getting the balance between sweetness and acid is the key. Freshly squeezed limejuice aroma, spiced apple flavours, again the balance is excellent medium dry style but a great drink anytime drop". **(Glenda Neil- Vinoté)**

"My pick of the wines was the Riesling, which had a superb acid balance (a trait it shared with the rest of the range) and great strength of flavour. I expect good acid balance in any wine, if I praise acid balance it is, exceptionally good. But, what really impressed me was the professionalism of this operation. The brochure I was given was spectacular. More of the standard you see occasionally from a top Champagne house than small New Zealand winery. Mark this down as one producer to watch!" **(Paul Sharp, Global Wine Consultants)**

"Beyond the mountain fields freshness, the white clover honey nuances, the sherbet of lime, the intriguing laksa leaf and lemongrass spice, the cold granite minerality and tangy acidity; what impresses me most is the superb balance, soft texture and agreeability of residual sugar checked by invigorating acidity, to which one would normally associate with the extremities of the northern hemisphere, yet there is a distinct sense of place in this wine, a pureness that could only be New Zealand. Bravo! Encore!!" **(Curtis Marsh - The Wandering Palate).**

"From a new vineyard on the northern side of Lake Dunstan, this bright, tingly wine hints of golden peaches and citrus. It's medium sweet, with charm and power, with a tight, crisp finish." **(Charmian Smith, Otago Daily Times)**