

*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 elegant medium-dry Riesling has aromas of crushed lime, flint and five-spice. The palate is delicate yet vibrant and its ripe citrus sweetness is balanced by the coolness of white flowers". Olly Masters - Winemaker

**Vintage**

Spring was cool, wet and marked by unrelenting winds. After an early start to flowering in late November, a few warm days were quickly replaced by cooler temperatures causing a protracted flowering period ending in late December. The cooler temperatures resulted in a smaller canopy but fruit set was good with excellent bunch conformation. In mid-January the wind stopped, temperatures increased and the hot and dry conditions continued through to early autumn resulting in a higher number of Growing Degree Days (GDDs) than 2009. The small berries and bunches have enabled a good concentration of flavours. The 2 blocks of Riesling were hand-picked 6 days apart at 7.6 tonnes per hectare.

**Food Match**

This style of Riesling is very versatile matching most types of seafood especially shellfish. It's 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. It's also perfect with Pad Thai!

**Details**

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	478 cases	Variety/ Clones	GM 239
Planting	2005, Altitude: 290 - 315m	Harvested	22 & 28 April 2010
Harvest Analysis	Brix: 21.2 / pH: 3.02 / TA: 8.9 g/l	Bottled	23 September 2010 (Stelvin closure)
Wine Analysis	Alc: 11.5% / pH: 3.15 / TA: 8.4 g/l	Cellaring	1 - 5+ years
Residual Sugar	27 g/l	Style	Medium-Dry

**Winemaking**

This Riesling was made in a similar fashion to the previous vintage with all the fruit being hand-picked and whole bunch pressed. The initial free run juice (70%) was then racked, inoculated and cool fermented in stainless steel to retain varietal purity. As the aim with the wine is to produce a more delicate style, the ferment was stopped early retaining 27 g/l sugar and allowing a lower alcohol. The remaining juice was allowed to ferment naturally in older French oak barrels enhancing the mineral characters which balance the wine's sweetness.

**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.