

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 Riesling has refreshing aromas of kaffir lime, lemongrass and jasmine. The delicate and lively palate is rich in flavours of sweet ripe citrus, lime juice and rockmelon which unfold across the palate. The fruit sweetness is balanced by fresh mineral acidity".
Olly Masters (Winemaker)

Vintage

The season started well with hot and settled conditions which continued until December but then this warm weather gave way to strong winds and rains. Over the summer through to March, rainfall was higher than usual (273mm) which was useful from a canopy perspective but the wet conditions required more vigilance in the vineyard. By April when harvest started, more settled weather returned with many warm autumn days. Our intensive canopy and crop management program resulted in harvest volumes in line with estimates and the wines showing excellent fruit characters with nice overt varietal flavour. This Riesling was hand-picked at a low 4.83 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	746 cases	Variety / Clones	GM 239 & GM 198 -19
Planting	2005/07, Altitude: 228 – 315m	Harvested	11, 13 & 20 April 2011
Harvest Analysis	Brix: 22.1 / pH: 2.95 / TA: 9.1g/l	Bottled	12 October 2011 (Stelvin closure)
Wine Analysis	Alc: 11.5% / pH: 3.0 / TA: 8.5 g/l	Cellaring	1 - 5+ years
Residual Sugar	25 g/l	Style	Medium-Dry

Winemaking

This 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 (86%) 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 25g/l sugar and allowing a lower alcohol. The remaining juice was allowed to ferment naturally in older French oak 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. Our 'no compromise' philosophy requires exacting viticulture regimes, hand-picking, and considerate winemaking methodologies.