



Misha's Vineyard *Dress Circle* Pinot Gris 2009

Released 18 November 2009

"Misha's Vineyard has just three vintages under its belt but is already proving to be one of Central Otago's great wine producers."

(Bob Campbell, Air NZ Inflight Magazine, March 2010)

Misha's Vineyard Dress Circle Central Otago NZ Pinot Gris 2009 ★★★★★ 93/100

Lovely elegant wine with good palate weight and an appealing creamy texture. Desne pear and mineral fruit flavours supported by bready lees characters while a suggestion of nutty oak adds further complexity. (Bob Campbell, www.bobswinereviews.com Jan 2010)

Misha's Vineyard Dress Circle Pinot Gris 2009 18.0-/20

Straw yellow in colour, this has a youthful, fresh bouquet of spicy pears along with a minerally note. At present, some fermentation esters are showing and actually add lift to the nose. Quite rich and more luscious than its 5.0 g/l residual sugar would suggest, this has very good weight and textural qualities. There is a little heat showing, the alcohol at 14.8% indicative of the full ripeness of the fruit. Quite unctuous, yet with a lovely crispness and freshness. 31% of the wine was indigenous yeast fermented in old oak barrels and considerable interest and complexity will emerge over the next 2-4 years. 936 cases made. (Raymond Chan, Regional Wines)

Misha's Vineyard in the Bendigo district of Central Otago is a new comer with huge enthusiasm and careful planning to capture the special climate, soil and aspect of the spectacular vineyard overlooking Lake Dunstan. Established by Andy and Misha Wilkinson, they have hired two of the best in the business to do it right from the very beginning: Robin Dicey for viticulture and Olly Masters for winemaking. It's early days but the wines are already looking refined and stylish.

Misha's Vineyard 'Dress Circle' Pinot Gris 2009. Gorgeous pear and nectarine flavours with a lush palate. A knockout pinot gris. \$27.00. (Sam Kim, *Your Weekend*, Feb 2010)

Misha's Vineyard Dress Circle Pinot Gris 2009

Big bold wine with substantial alcohol, stone fruit and spice dominate the palate. Rich full bodied wine, a small portion of which was fermented in oak. Serious style that looks its best served with food, about \$27 in NZ. (Glenda Neil, *The Wine Editor*, 19 December 2009)

2009 Dress Circle Pinot Gris, Central Otago, 17.0.

The 2009 Misha's Vineyard Dress Circle Pinot Gris sits firmly into the bold and spicy camp and has plenty of fruit sweetness though with only 5g/L residual sugar it is on the dryish side. Lots of stonefruit and ripe citrus notes (grapefruit, mandarin, candied limes) with crisp acidity and a nice pithy finish. Good balance, though the 14.8% alcohol contributes a slight headiness to the finish, and nice length. (Emma Jenkins, *Independent Wine Monthly*, Jan 2010)

Misha's Vineyard 2009 Dress Circle Pinot Gris (about \$26): Another excellent example of the variety from this Central Otago vineyard. Lush with spicy pear and stonefruit flavours but also has an appealing freshness. A good food wine. Dryish. (Warren Barton, *The Southland Times*, NZ May 2010)

"Interesting nose of limes, tangerines and mandarin oranges. Palate has a soft entry with a silky texture, good acid balance and a long finish. Yum!" Rating: **Sensational Buy** (Ed Soon, Singapore *The Local Nose* June 2010)

"Pure stewed pear nose with some lovely floral undertones. Medium weight, ripe white stone fruit and pear flavours with juicy acidity. Ripeness of fruit is offset by quite linear and zesty acidity." (Suzanne Brocklehurst, Singapore, *The Local Nose*, June 2010)

"Ripe, rich and buttery peaches and pears on the nose. Slightly spicy. Medium-full, ripe bananas flamed in butter flavour with some orange peel notes. Medium acidity though quite soft, round and fleshy. A little open-knit structurally, Ripe, dry finish that is long." Ying Hsien Tan, Singapore, *The Local Nose* June 2010)

Misha's Vineyard Dress Circle Pinot Gris 2009 - Pure Bronze Medal (Air New Zealand Wine Awards 2009)

**** Selected to represent New Zealand in the 2010 Tri Nations Wine Challenge ****