



## Misha's Vineyard *Dress Circle* Pinot Gris 2010

**93 Points** - Gourmet Traveller WINE Top 100 New Releases (Aug/Sept 2011)

*"Misha's makes a pinot gris with impressive purity and a texture to die for"*

**Bob Campbell, MW**

*"Very pale straw colour with a youthful appearance. This has a rich, densely concentrated nose of ripe yellow stonefruits, pears and minerals, full and voluminous. Off-dry on palate, this is rich, dense and weighty with lovely full, soft textures. Ripe stone fruit flavours nuanced with a touch of spice, nuttiness and minerals show. There is a little alcohol heat present, but the crisp acid provides good freshness. The wine has an attractively lush, gentle finish. 76% stainless-steel, inoculated, 24% press wine wild yeast fermented in seasoned oak, to 14.0% alc. and 12 g/L rs. 947 cases made. This will be versatile with food. Serve with antipasto, pasta, poultry and pork over the next 4-6 years. Apr 2011 NZ0"*

★★★★ **18.0/20** Raymond Chan, [www.raymondchanwinereviews.co.nz](http://www.raymondchanwinereviews.co.nz)

*"Gently aromatic wine with fresh pear and honeysuckle characters. Pure, powerful and yet delicate Pinot Gris with an ethereal texture. Very attractive wine"*

★★★★ **91/100** Bob Campbell MW, [www.bobswinereviews.com](http://www.bobswinereviews.com) May 2011

*"Nose: Asian pear, juicy and dense with white fleshed fruits – pear, nectarine then apple skin.*

*Palate: Off – dry with ginger spiced brown pear skin, juicy white fleshed fruits, Persimmon and high toned white pepper lift. Medium to medium+ weight with a hint of oiliness adds to the texture and finish. 3 ½ Stars ↑. Only 947 cases produced. pH: 3.48. TA: 5.8 g/l. 2 clones in the blend: GM 2.15 and Barrie. Around 76% of the juice as free-run was steel fermented with the rest fermented in older oak.*

**Cameron Douglas, Master Sommelier**

*"This is fuller and more opulent than most Pinot Gris, while remaining vibrant and focused with appealing pear and apricot flavours. A beautifully harmonised wine showing excellent fruit concentration, rich texture and bright acidity."*

**Sam Kim, Wine Orbit**

*"Beautifully natural fruit characters of pear mingle with a certain nuttiness on the nose, the palate is luscious and textural but not overworked, with a slight mealiness and a clean fruity finish. No matter where you are, you'll have the best seats in the house with this wine in hand!"*

**Rebecca Taylor, Wineseker**

*"Star anise and lime zest make for a pleasant introduction to this Central Otago Pinot Gris. The palate, slightly warm, is dry and minerally. The citrus and spicy acid linger well after the last drop has passed the lips". Jason Bryant Wine Vault TV*

**Selected to represent New Zealand in 2009, 2010 & 2011 Tri Nations Wine Challenge  
– as one of the best examples of New Zealand Pinot Gris**

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*Named as one of New Zealand's Top 20 Producers by Decanter (Sep 2010)*

*"Misha's Vineyard... is already proving to be one of Central Otago's great wine producers."*

**Bob Campbell, MW**

*"In the shortest time, Misha's Vineyard wines have become recognised around the world as something special". Raymond Chan, [raymondchanwinereviews.com](http://raymondchanwinereviews.com)*

*"Misha's Vineyard - a superstar in the making, Misha's Vineyard from Central Otago have fashioned beautifully detailed and seductive wines" Sam Kim, Wine Orbit*