



Misha's Vineyard *Limelight* Riesling 2010

Selected in the Top 100 Wines at London International Wine Fair 2011

– the only wine from Central Otago selected in the Top 100 wines of the world

"Wine of the Week. Invitingly scented, with penetrating lemon/lime flavours, gentle sweetness and crisp, racy acidity, all in lovely harmony."

★★★★★ 5 stars, Michael Cooper, The Listener, NZ, May 2011

"A scintillating wine of pure delight. It's delicately flavoured with floral, lemon/lime and a hint of flinty notes followed by a juicy palate showing crisp acidity and whispering sweetness. Irresistibly charming".

Sam Kim, Wine Orbit, NZ

"The medium-dry Riesling, fermented to 11.5% alc. and 27 g/L rs, 30% fermented in older French oak by natural yeasts. Brilliant pale straw-yellow colour with light green hues, the bouquet is redolent of limes, white florals and honeysuckle, softly full with excellent depth. Medium to taste, rich floral and honeysuckle flavours burst on the palate, and become mouthfilling, the sweetness adding a dimension of lusciousness. Excellent zesty acidity provides good tension and balance throughout the long, lingering finish. A wine with a hint of opulence. Serve with seafood, especially crayfish, and mildly spicy Asian or Middle Eastern dishes over the next 5-7+ years. 478 cases made. 18.5/20 Apr 2011"

18.5/20 ★★★★★ Five Stars, Raymond Chan, www.RaymondChanWineReviews.com

"This water pale, medium-dry Riesling has a beguilingly aromatic citrus blossom and honeysuckle perfume and tastes mouth-wateringly juicy with edgy acidity to balance the grapey, red apple sweetness, an infusion of spice, and a seamless, silky texture. It's just delicious! 11.5% alc. Screwcap"

Sue Courtney, WineoftheWeek.com, at 'Master of Wine Series with Bob Campbell MW'

"Nose: Sweet green apple and very sweet Kaffir Lime core. Palate: Off-dry in a medium to dry style - Roses Lime cordial and Kaffir Lime, sweet green and red apple; focused acidity counter-balanced by luscious and generously flavored fruits. A very tasty example with a light cheesy tang. Very good – 4½ Stars. Only 478 cases produced. pH: 3.15. TA: 8.4 g/l. 1 clone GM239. Around 70% of the juice was steel fermented with the rest fermented in older oak"

4.5 Stars, Cameron Douglas, Master Sommelier (MS)

"Fresh lime is complemented by some warm spice and citrus blossoms on the nose. On the palate the fruit is beautifully ripe with friendly acids and a lingering hint of spice on the finish".

Rebecca Taylor, March 2011, Wineseeker

"Medium/dry Riesling with attractive lime zest, mineral and rose petal flavours. The wine has a good balance and a silken texture. It achieves some tension between sweetness and acidity. Attractive Riesling in a classically Central Otago style. Impressive"

89 points Bob Campbell MW. www.bobswinereviews.com, May 2011

"This is my sort of Riesling crisp medium-dry with strong lemon lime flavours and a long tight finish. A small portion was fermented naturally in old French oak barrels which has heightened the sweetness. This wine was a standout match when served at The Grove restaurant with Tortellini of saffron & goat's ricotta."

Glenda Neil, March's Best Drops, Vinote.com

"Light citrus nose with delicate with soft supple palate with sweet but mineral finish. Carries the 27grams of residual sugar very elegantly".

88 points. Jayson Bryant, Wine Vault TV

Selected to represent New Zealand in 2010 Tri Nations Wine Challenge, won GOLD