



## Misha's Vineyard 'Limelight' Riesling 2012



**95/100** ★ ★ ★ ★ ★ **5 stars** "Medium/dry Riesling with intense lime juice, slate/mineral and apricot blossom flavours. Impressively textured wine with good weight and a lingering finish. Perfectly balanced wine with good acidity/sweetness tension." (**Bob Campbell MW, Gourmet Traveller WINE, June/July 2013**)

**94/100** ★ ★ ★ ★ ★ **5 stars** "Pure and delicate on the nose with lemon/lime, mandarin, floral and flint. It's juicy and vibrant showing elegant sweetness (28 g/l), perfectly countered by the bright acidity, leaving the palate crisp and mouth-watering. It's youthful but very approachable, such is the balance and harmony. Tiny cropping of 5.623 tonnes per hectare, and a small portion (24%) of the juice was fermented in seasoned French oak barrels. At its best: 2014 to 2024. \$28.50. 11.5%. Screw cap. March 2013." (**Sam Kim, Wine Orbit**)

**92/100** ★ ★ ★ ★ ★ **5 stars** "There are many attributes to fine Riesling, but the ones I take notice of most are the way in which the wine captures my attention with its bouquet, and the way in which it follows through on the palate: Nose: Mandarin and lime-flower (this will grab you too), then apple and chilled peach tea. Packed with green apple and lemon, even some zest. Palate: Generous yet reserved; elegant yet juicy. Residual sugar (28gpl) combines seamlessly with the pristine acidity (high & around 2.88 pH) and a lime-flower finish. This is a fantastic wine." (**Cameron Douglas, Master Sommelier**)

**18.5+/20** ★ ★ ★ ★ ★ **5 stars** "The medium-dry Riesling of Misha's Vineyard. Bright, very pale straw-green colour. The nose is very gentle and even in presentation with aromas of lime fruit, exotic florals and hints of honeysuckle and minerals that slowly open in volume. Medium-dry to taste, softly rich and luscious flavours of citrus fruits, jasmine and honeysuckle gently fill the mouth. The acidity and sweetness bring a vitality to the mouthfeel, and the flavours flow smoothly along a very refined textural line. Lifted, and bright aromatic detail and a little succulence provide appealing interest, and the flavours grow in richness, carrying through to a long, honeyed finish with thirst-quenching, refined textures. This is a seductively subtle, succulent medium-dry Riesling to serve with mildly spicy Asian and Middle Eastern fare over the next 4-5+ years. Hand-picked fruit, WBP and cool-fermented with 24% by indigenous yeasts in old French oak to 11.5% alc. and 28 g/L rs. 873 cases made. 18.5+/20 Apr 2013 (**Raymond Chan**)

**91/100** "Delicacy is the operative description for this wine. Very well balanced. Lovely candied citrus fruit. Pinpoint acid. Good length, but very youthful enthusiasm for pleasing." (**Jayson Bryant, Unscrewed.co.nz**)

"This is classic Riesling, with 'rain on hot pebbles' impressions sitting behind aromas reminiscent of dried mandarin rind and freshly cut kaffir lime leaves. The 28g/l residual sweetness is a surprise – the wine tastes little more than medium-dry. The texture is smooth and the acids nicely controlled. That's clever winemaking. Partner it with just-seared scallops with lemongrass and you will be a very happy wine lover. (**Vic Williams**)

**Selected in the Top 100 Wines of the world at London Int'l Wine Fair 2011**

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