



Misha's Vineyard 'The Starlet' Sauvignon Blanc 2012



91/100 "With an intense, exotic fruit, passion fruit and pineapple nose highlighted by notes of pink grapefruit and elderflower, the medium-bodied 2012 The Starlet Sauvignon Blanc is fermented using wild yeasts with a portion of the blend barrel fermented. In the mouth it shows nice freshness and concentration through to a long finish. This is very delicious and should also age. Drink it now to 2017+." **(Lisa Perrotti-Brown MW for Wine Advocate/Robert Parker)**

*** The 2nd highest score awarded for a New Zealand Sauvignon Blanc**

91/100 "An elegant beauty, this delicate sauvignon shows lime zest, floral and flinty aromas on the nose, leading to a taut, crisp palate laced with fine texture and bright acidity, finishing linear and refined. Lovely poise and structure. Grapes were hand harvested, and a small portion (23%) was fermented in seasoned French oak barrels using indigenous yeasts". **(Sam Kim, Wine Orbit)**

17.5/20 "Fruit from the 'Ski Slope' section of the vineyard, hand-picked, WBP and cool-fermented with 23% by indigenous yeasts in seasoned French oak to 13.5% alc. Bright, very pale straw-yellow colour, near colourless on rim. The nose is softly fresh and very gentle in expression with aromas of elderflower, along with restrained nuances of limes, gooseberries, minerals and flint. Some tropical fruit notes emerge in the glass. Dry to taste and elegantly presented, soft gooseberry and tropical fruit flavours are melded with hints of minerals and fennel. The mouthfeel is soft with a phenolic line underlying the fruit, with bright acidity in support. The textures build to provide the palate drive and carry the flavours to a long and sustained finish with floral and mineral flavours prevalent. This is a soft and subtly-flavoured Sauvignon Blanc with a refined, textured mouthfeel and drive. Serve with seafood, salads and vegetables and with creamy cheeses over the next 2+ years. 1370 cases." **(Raymond Chan, Raymond Chan Wine Reviews)**

★ ★ ★ ★ **4 stars** "Less pungently fruity with more minerality and citrus focus than Marlborough Sauvignon Blanc it is nonetheless a valid and attractive style. Bone dry with good fruity acidity that drives a lengthy finish. Good food wine." **(Bob Campbell, Master of Wine)**

89/100 "Light colour doesn't hint at the punch that this wine delivers. Mealy citrus fruit. Well balanced. Mineral finish, with fruit sweetness. A textural Sauvignon Blanc. Great balance and poise. **(Jayson Bryant)**

"Distinctively Savvie, with all the right lemon rind and fresh thyme aromas, this instantly likeable wine has more weight through the mid-palate than most of its northern cousins. Fermented in older oak barrels using natural yeasts, it has lashings of ripe fruit perfectly balanced by eager but non-aggressive acids. A salad of slivered fennel bulb, rocket & crumbled feta would suit it nicely." **(Vic Williams)**

Misha's Vineyard - One of New Zealand's Top 20 Producers

(Decanter UK, September 2010)

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