



## Misha's Vineyard 'The Starlet' Sauvignon Blanc 2013



**92/100** "30-40 per cent of grapes from low-yielding vines were barrel-fermented to produce a fruit-driven wine with a strong emphasis on texture. Intense stone-fruit flavours with a solid mineral/chalk backbone." Cellaring: 5 yrs. (Bob Campbell, MW, *Gourmet Traveller WINE*)

**90/100** "Sauvignon blanc can be elegant and refined while exhibiting varietal flavours. A fine expression displaying lemon/lime zest, white peach, dill and green apple notes. The palate is focused and lively with mouth-watering acidity. Lovely poise and balance and finishes long and pristine. At its best: now to 2017. April 2014." (Sam Kim, *Wine Orbit*)

★★★★★ **4.5 stars** "The 2013 vintage (4.5\*) shows just how good the region's Sauvignon Blanc can be. Hand-harvested from 'the hottest slope' at 24.5 brix, it's a complex style; 37 cent of the blend was fermented with indigenous yeasts in old French oak casks. An elegant, tightly structured wine, it is mouthfilling (14 per cent alcohol) and sweet-fruited, with concentrated melon, grapefruit and lime flavours, a hint of nutty oak, and excellent drive and depth. A 'serious', sophisticated style of Sauvignon Blanc, it's an excellent 'food' wine; best drinking 2015." (Michael Cooper, *Buyer's Guide to New Zealand Wines*)

★★★★★ **4.5 stars** "Central Otago Sauvignon Blanc is fortunately a completely different beast from its more famous neighbour up north in Marlborough.....the immediate and obvious varietal signature of SB is here (some tropical fruits, lots of citrus and a sweet herbal layer), but there is also and equally and very distinctive mineral quality - stony, quartz and crisp sweet schist-like attribute; in other words - a Central Otago/Bendigo signature. A little herbaceousness adds a subtle layer. On the palate - just dry with crisp, pure and clean flavors of SB that dance happily on the tongue enhanced by the flavours of citrus, light herb and stony mineral. Overall an attention seeking wine that delivers on balance, length (M+) and complexity (M+). The perfect wine to serve with freshly shucked oysters drizzled with a little lemon juice, grapefruit and cracked pepper infusion." (Cameron Douglas, MS)

★★★★ **4 stars** "Bright, very pale straw colour with slight green hues, near colourless on rim. The nose is elegant and restrained in fruit expression, showing subtle green stonefruit and hints of tropical fruits and nuances of fresh herbs, along with a minerally, chalky density. Dry to taste, fine textures are the feature on palate, the fine-grainy extract filling the mouth with excellent weight and presence. Subtly luscious tropical fruits and lantana provide a richness and delicate lusciousness to balance the dry textural elements, and the flavours flow with good drive and underling soft acidity to a wet-stone, dry and mouthwatering, grainy finish. This is a restrained, well-textured Sauvignon Blanc to serve with firm-flesh seafood and creamy poultry dishes over the next 3+ years. Hand-picked, WBP and 37% indigenous yeast fermented in seasoned French oak to 14.0% alc. 1,150 cases made. 17.5/20 Mar 2014". (Raymond Chan, *Raymond Chan Wine Reviews*)

"Refreshingly different in its youthful, light bodied style with fennel and aniseed aromas married to bright tropical fruit aromas". (Joelle Thomson, *Drinksbiz*)