



Misha's
VINEYARD

Misha's Vineyard 'The Starlet' Sauvignon Blanc 2014



SILVER OUTSTANDING

2015 International Wine & Spirit Competition, London

"Pale lemon-green colour; generous nose of passionfruit, mandarin and almonds, aniseed accent; dry, creamy-textured, ripe fruit framed by lively acidity. Long finish. Super wine." **Judges Tasting Notes**

93/100 *"Very different to Marlborough Sauvignon Blanc - tighter with lime, mineral, anise and a hint of floral flavours, although there is just a suggestion of passion fruit. Taut wine with an initial hint of sweetness that leads to a lengthy, drying finish. 30% barrel fermented component adds a little richness to the texture. (Bob Campbell, MW, www.BobCampbell.nz)"*

91/100 *"At nearly two-years-old, this is still daisy fresh and vibrant, displaying white nectarine, lime zest, dill and crunchy apple notes on the nose. The palate is juicy and flavoursome, and shows excellent mid palate weight and fine texture, backed by crisp acidity. It is elegant and firmly structured, while delivering varietal purity and zesty flavours. A fabulous food wine. At its best: now to 2018. Jan 2016" (Sam Kim, Wine Orbit www.wineorbit.co.nz)"*

18/20 *"Bright pale straw-yellow colour, lighter on the rim. The nose is elegantly proportioned with tightly bound aromas of green stonefruits, white florals and subtle herbal notes, unfolding nuances of gooseberries, minerals and pungent passionfruit with aeration. Dry to taste and medium-bodied, tightly concentrated flavours of green stonefruits, herbs and gooseberries show with sweetness, enriched and enlivened by fine, lacy acidity. The mouthfeel is firm and linear, the wine following a very fine textured line. The palate has vitality and tension and carries to a fine-textured, dry finish with chalky minerality. This is a tightly bound, stonefruit and herb flavoured Sauvignon Blanc with fine, dry,*

mineral textures. Serve with seafood, salads and vegetables, and Mediterranean fare over the next 2-3 years. Fruit hand-picked and WBP, 79% cool-fermented in stainless-steel and 21% indigenous yeast barrel-fermented in seasoned oak, to 13.5% alc. 908 dozen made. 18.0-/20 Sep 2015" (Raymond Chan, Raymond Chan Wine Reviews)

★★★★ **4 stars** *"Estate-grown in the Cromwell Basin, Central Otago, the 2014 vintage (4*) was hand-picked and 21 cent of the blend was fermented with indigenous yeasts in old French oak casks. Weighty, with strong, vibrant melon/lime flavours, showing a touch of complexity, moderate acidity and a dry finish, it's drinking well now." (Michael Cooper, Buyer's Guide to New Zealand Wines)*