

Tasting Notes



"A dry Riesling with aromas of baked apple, lime zest, rose petal and spice which are all combined with a fresh oyster shell complexity. The palate is focussed, yet gentle and rounded then finishes with a crisp mouthwatering lemon citrus brightness."

Olly Masters (Winemaker)

Vintage

It was a slow start to the season after a mild winter, with cool and wet conditions marking the early spring. By December temperatures increased which was ideal for flowering and provided a good start to the summer. The warm and dry conditions continued through February and March with low rainfall and surprisingly light winds during the season. The season finished perfectly with a fine 'Indian summer' over April with warm days and cool nights - ideal for the final period of ripening. Overall yields were normal however harvest was a little later than usual reflecting the cooler start to the season. The vintage conditions have resulted in wines with intense varietal flavours and good structure balanced with nice acidity levels. This Riesling was hand-picked at a yield of 5.63 tonnes per hectare.

Food Match

This dry Riesling is refreshing and perfect to enjoy just on its own but is a style that's also extremely versatile when it comes to food pairing and of all the white wines, this one will match the widest variety of flavours. The very best pairing options are seafood and shellfish, fruit dishes, pork, smoked meats, and anything that's a little spicy.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	292 cases	Variety / Clones	GM 239, GM 110 & GM 198-19
Planting	2005/07, Altitude: 228 - 315m	Harvested	11 April - 7 May 2012
Harvest Analysis	Brix: 22.0 / pH: 2.93 / TA: 9.2 g/l	Bottled	29 January 2013 (Stelvin closure)
Wine Analysis	Alc: 13% / pH: 3.10 / TA: 7.6 g/l	Cellaring	1 - 5+ years
Residual Sugar	4 g/l	Style	Dry

Winemaking

The hand-picked fruit was whole bunch pressed, but was given a few hours of initial skin contact before being pressed to tank for settling. The majority of the juice (84%) was then racked, inoculated and cool fermented to dryness in stainless steel to retain varietal purity. The remaining portion was allowed to undergo spontaneous ferment in older French oak barrels in order to add more complex mineral/flint characters to the wine. A small portion of natural sweetness was retained in the wine to avoid it being too austere.

Misha's Vineyard

Misha's Vineyard is located on a spectacular site in New Zealand on the edge of Lake Dunstan in the Bendigo sub-region of Central Otago. The sun drenched north-west facing terraces of the 57 hectare estate provide optimal conditions for producing world-class Pinot Noir and aromatic white varieties. Our 'no compromise' philosophy requires exacting viticulture regimes, hand-picking, and considerate winemaking methodologies.

Lyric is the songlike quality in poetry, the pleasing succession of sounds in music, and a lyric soprano is a voice of light and unforced quality. So it's the perfect name for a wine that is pure, expressive yet restrained.