

# Tasting Notes



Something that's 'in the limelight' is the focus of attention - which will certainly be the case with our Riesling! The name hints of its citrus lime top notes and gives an impression of the fresh and luscious fruit flavours beneath.

"A medium-dry Riesling with kaffir lime, paw paw and sherbet aromas behind which a more flinty complexity exists. The palate begins with a delicate sweetness and refreshing honeysuckle acidity then finishes with hints of orange zest and sweet tropical fruit."  
Olly Masters (Winemaker)

## Vintage

After a dry and mild winter, early spring was cool and wet but the usually strong spring winds were much lighter. By December conditions became dry and hot which was ideal for flowering and provided a good start to the growing season. Over February and March, conditions were stable with no extreme temperatures, wind or rain events. 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 this cooler season but conditions were conducive to the development of intense varietal flavours and good structure balanced with nice acidity levels. This Riesling was hand-picked at an average of 5.63 tonnes per hectare.

## Food Match

This style of Riesling is very versatile matching most types of seafood especially shellfish. It's great with chicken, duck and pork dishes with either creamy or piquant sauces and an ideal wine to serve as an apéritif and with appetizers such as pate, cold meats, salads and mild cheeses. It's also perfect with Pad Thai!

## Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	873 cases	Variety / Clones	GM 198-19 (58%), 110 (28%), 239 (14%)
Planting	2005/07, Altitude: 228 - 315m	Harvested	11 April - 7 May 2012
Harvest Analysis	Brix: 21.6-22.5 / pH: 2.88-3.02 / TA: 8.6-10.4g/l	Bottled	9 October 2012 (Stelvin closure)
Wine Analysis	Alc: 11.5% / pH:3.1 / TA:7.5g/l	Cellaring	1 - 5+ years
Residual Sugar	28 g/l	Style	Medium-Dry

## Winemaking

A classic medium/dry Central Otago style with all the fruit being hand-picked and whole bunch pressed. The initial free run juice (76%) was then racked, inoculated and cool fermented (15-17 C) in stainless steel to retain varietal purity. As the aim with the wine is to produce a delicate style where acidity is balanced by natural sugar, the ferment was stopped early by chilling, retaining 28g/l sugar and therefore also a lower alcohol. The remaining juice was allowed to ferment naturally in older French oak at warmer temperatures (18-20 C) to enhance the mineral and flint characters which also balance the wine's sweetness.

## 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.