



Misha's Vineyard 'Dress Circle' Pinot Gris 2013



92/100 *"Fruit-focused Pinot Gris with subtle complexity from wild ferment, some oak and yeast lees influence. Richly textured wine with a lengthy finish and a good balance of fruit/alcohol sweetness with acidity promoting a drying finish."* (Bob Campbell, MW)

5 stars ★ ★ ★ ★ ★ **18.5+/20** *"79% GM 2.15 and 21% Barrie clones, hand-picked, WBP and 42% wild fermented to 14.0% alc. and 5 g/L RS. Bright pale straw yellow, even with a suggestion of a blush, lighter on edge. Very soft and gently broad on bouquet, this is subtly packed and concentrated with refreshing aromas of yellow stone fruits with kernel elements, lifted with exotic florals, rose-petal nuances and some honeyed elements. The aromatics build with a degree of finesse, unfolding layers of nuance. Dry to taste and medium-full bodied, this has a tight core of white and yellow stone fruits alongside notes of pears, exotic spices and a hint of honeysuckle. Delicate flinty and mineral complexities drive the palate with fine phenolic textures and a little alcohol weight. This is refreshing with some acid liveliness that carries the wine to a lingering, clean, steely finish. This is a fine-textured dry Pinot Gris with exotic and flinty nuances and good line. Match with most white meat courses over the next 4-5+ years. 1,135 cases made. 18.5+/20." Mar 2014 (Raymond Chan)*

91/100 *"You are immediately drawn to the elegantly fragrant bouquet which displays white peach, mandarin, pear and floral notes. The palate shows wonderful fruit concentration with excellent focus backed by whispering sweetness and refreshing acidity. A wonderful dry pinot gris beautifully framed by fine texture. At its best: now to 2018." April 2014 (Sam Kim, Wine Orbit)*

4.5 stars ★ ★ ★ ★ ★ *"The 2013 vintage (4.5*), estate-grown and hand-harvested at Bendigo, was mostly handled in tanks, but 42 per cent of the blend was fermented with indigenous yeasts in old French oak barrels. Made in an off-dry style (5 grams/litre of residual sugar), it's a mouth filling, slightly creamy wine, fleshy, weighty and rounded, with a slightly oily texture and strong pear, lychee and spice flavours, showing good complexity. Drink now or cellar." (Michael Cooper, Buyer's Guide to New Zealand Wines)*

"Full bodied, smooth, soft and floral; a lovely southern take on Pinot Gris." (Joelle Thomson, Drinksbiz)

4 stars ★ ★ ★ ★ *"A charming and classic bouquet of PG - with sweet, fresh and poached green pear, yellow apple, a hint of white pepper and a distinctive layer of white florals & hint of mineral - something of a signature in wine maker Olly Masters' wines from Misha's Vineyard. On the palate - an immediate fruity quality gives way to individual flavours of white fleshed tree fruits, a little Asian pear and white pepper spice; although there is a little residual sugar the wine is essentially dry on the finish. Balanced and very well made." (Cameron Douglas, MS)*

"Misha's makes a pinot gris with impressive purity and a texture to die for." (Bob Campbell, MW)