



Misha's Vineyard 'The Gallery' Gewürztraminer 2013



95/100 ★ ★ ★ ★ ★ **5 stars** "All fermented in older oak barrels to promote a richer texture and greater complexity. The result is a serious Gewurztraminer with intense floral/rose petal and spice/ginger/anise characters. Effectively dry with a lingering finish. Great food wine." (**Bob Campbell MW**, www.bobcampbell.nz)

94/100 ★ ★ ★ ★ ★ **5 stars** "The wine is filled with gorgeous stone fruit, rockmelon, floral and mixed spice characters. It's concentrated and focused on the palate with silky texture, and finishes superbly long and expansive. There's a touch of sweetness which is brilliantly balanced by refreshing acidity, making the wine seamless and delicious. At its best: now to 2018." (**Sam Kim, Wine Orbit**)

90/100 ★ ★ ★ ★ ★ **5 stars** "Gentle and charming, exotic and alluring - this is a Gewurz' that easily ticks all the boxes of its variety in the bouquet, but what I really like is the soft and gentle unfurling nature of the bouquet; lightly spiced white fleshed fruits, a cushion of white flowers and a crisp mineral water layer (Central Otago-ness). On the palate - just off-dry bordering medium with a crisp layer of acidity; lots of white fruit flavours with a twist of citrus; lovely balance and medium+ length - I could drink this wine all day long." (**Cameron Douglas, MS**)

18/20 ★ ★ ★ ★ ★ "For the first time, this has been fully fermented in seasoned oak, 40% by indigenous yeasts to 13.0% alc. and 12 g/L RS. Brilliant, pale straw colour with slight green hues, pale on rim. The nose is restrained and gently aromatic with an amalgam of softly exotic rose-petal florals and lychee fruit entwined with delicate flinty, minerally barrel influence and earthy-smoky indigenous yeast layers. Medium-dry to taste and medium-bodied, gentle and subtly mouth-filling flavours of rose-petal and exotic floral fruits are melded with gentle layers of flinty and mineral from the indigenous yeast and barrel work. Some lusciousness and honeyed elements add to the sweetness and provides some richness. The fruit is underlined by fine textures and good acid linearity and is carried to a lingering finish with honey and spice notes. This is a restrained and finely textured off-dry Gewurztraminer with some sweet nuances. Match with fine Chinese cuisine over the next 4 years. 310 cases made. March 2014." (**Raymond Chan**, www.raymondchanwinereviews.co.nz)

4.5 Stars ★ ★ ★ ★ ★ "The 2013 vintage (4.5*), estate-grown and hand-picked at Bendigo, is the first to be fully fermented in seasoned French oak casks, partly (40 per cent) with indigenous yeasts. Fleshy and mouthfilling, it's a very ageworthy, medium-dry style (12 grams/litre of residual sugar), with youthful, impressively concentrated pear, lychee and spice flavours, showing excellent complexity. Open 2015+." (**Michael Cooper, Buyer's Guide to New Zealand Wines**)

89/100 "The 2013 The Gallery Gewurztraminer has a pretty rose water and lychee laced nose with hints of spiced pears, elderflower and Turkish delight. Very spicy in the mouth with tons of ginger coming through, it has just enough acid and a good long finish." (**Lisa Perrotti-Brown MW, The Wine Advocate /eRobertParker.com**)

*** Highest-rated NZ Gewurztraminer for this vintage.**