



Misha's Vineyard 'The Gallery' Gewürztraminer 2010



18.5/20 ★★★★★ **5 stars** "A beautifully defined, cool-climate Gewurztraminer. Brilliant pale straw colour with green hues, this has a bouquet of lifted florals, rose-petals and lychees, tight, intense and with elegance of expression. Dryish to taste, the combination of very fine features and textures with a tight core of rose florals is the highlight. The wine has a delicacy of richness and excellent acidity provides finesse, a quality seldom seen in this variety. The finish possesses a wonderful hint of oiliness without any trace of bitterness. Seemingly light, this builds in intensity with each sip. 12% fermented by indigenous yeasts to 14.0% alc. and 9 g/L rs l seasoned oak. Serve with Thai and Vietnamese food over the next 4-6 years. 273 cases made. Apr 2011" (**Raymond Chan, Raymond Chan Wine Reviews**)

5 Stars ★★★★★ "Nose: A classic exciting wine – a big sense of density and structure then a bouquet of pink rose petals, a terroir theme – quartz then soft and juicy tree fruits. Palate: Off-dry – spice and a solid fruit core. The weight and oiliness make for a really exciting wine with a long, gentle and satisfying finish – a really great example; Only 273 cases produced. pH: 3.62. TA: 4.7 g/l. 1 clone – 456. Around 88% of the juice as free-run was steel fermented with the rest fermented in older oak. An easy 5 Stars" (**Cameron Douglas, Master Sommelier**)

90/100 "Delicately perfumed wine that at first seems a little light but the long and linear finish reveals impressive power. Pure rose petal with a touch of anise/spice. A potpourri of floral and spice flavours." (**Bob Campbell, MW**)

4.5 Stars ★★★★★ "The 2010 vintage was hand-picked at Bendigo at over 24 brix and mostly handled in tanks, but 12 per cent was fermented with indigenous yeasts in seasoned oak casks. It's a mouthfilling (14 per cent alcohol), medium-dry style (9 grams/litre of residual sugar), aromatic, fleshy and soft, with substantial body, pure lychee and peach flavours, hints of lime and ginger, and excellent freshness, delicacy and harmony" (**Michael Cooper, Buyer's Guide to New Zealand Wines**)

89/100 "The 2010 The Gallery Gewurztraminer has a pronounced nose of lychee, melon and honey with a good pinch of allspice. Full bodied and silky in the mouth, its richness and touch of sweetness are nicely contrasted with medium-high acid, finishing long and pure. Drinking now, it should keep through 2013." (**Lisa Perrotti-Brown MW for Wine Advocate/eRobertParker.com**)

89/100 "Certainly not aromatically challenged with floral fragrance and spice. The peach, lemon meringue pie and clove dimensions on the palate draw you to the full bodied nature of this White variety. Long finish and definitely a food friendly wine". (**Jayson Bryant, Unscrewed**)

Misha's Vineyard - One of New Zealand's Top 20 Producers
(Decanter UK, September 2010)