

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.

"This medium dry Riesling has lifted floral and hazelnut aromas along with typical varietal notes of lime, lemon zest and flint. The delicate palate has a polished and vibrant acidity which is beautifully balanced by the sweetness. An elegant finish which lingers with hints of sweet red apple and meringue."
Olly Masters (Winemaker)

Vintage

After a mild winter, the growing season started with a warm September which was ideal for budburst. The rest of spring was cooler and wetter with November temperatures lower than usual however the spring winds were unusually light. Fruit set was a little uneven occurring slightly later than normal however temperatures started increasing and some useful rain occurred in early January. By mid-January conditions became hot and dry providing excellent growing conditions which continued to the end of the season. Harvest was slightly earlier than the previous year reflecting the above-average temperatures of February and March and a slightly warmer season overall. This Riesling was hand-picked at a yield of 6.8 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	818 cases	Variety / Clones	GM 110 & GM 198-19
Planting	2005/07, Altitude: 228 - 315m	Harvested	15 & 22 April 2013
Harvest Analysis	Brix: 22.2 / pH: 3.10 / TA: 9.0 g/l	Bottled	16 December 2013 (Stelvin closure)
Wine Analysis	Alc: 11.5% / pH: 3.21 / TA: 8.6 g/l	Cellaring	1 - 5+ years
Residual Sugar	31 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 (87%) 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 31 g/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.