

Tasting Notes

"Showing attractive aromas of lime blossom, baked spiced apple and a touch of liquorice. This dry Riesling has a refreshing citrus acidity yet remains gentle and flows elegantly across the palate finishing with lingering notes of sandalwood spice." Olly Masters (Winemaker)



Lyric is the songlike quality in poetry, the pleasing succession of sounds in music, and a lyric soprano is a voice of light and unforced quality. So it's the perfect name for a wine that is pure, expressive yet restrained.

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 dry Riesling is refreshing and perfect to enjoy just on its own but is a style that's also extremely versatile when it comes to food pairing and of all the white wines, this one will match the widest variety of flavours. The very best pairing options are seafood and shellfish, fruit dishes, pork, smoked meats, and anything that's a little spicy.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	306 cases	Variety / Clones	GM 239 (85%), GM 110 & 198 - 19
Planting	2005/07, Altitude: 228 - 315m	Harvested	29 April 2013
Harvest Analysis	Brix: 22.0 / pH: 3.12 / TA: 9.2 g/l	Bottled	16 December 2013 (Stelvin closure)
Wine Analysis	Alc: 13% / pH: 3.10 / TA: 8.7 g/l	Cellaring	1 - 5+ years
Residual Sugar	5.5 g/l	Style	Dry

Winemaking

The hand-picked fruit was whole bunch pressed, but was given a few hours of initial contact time before being pressed to tank for settling. The majority of the juice (59%) was then racked, inoculated and cool fermented to dryness in stainless steel to retain varietal purity. The remaining portion was allowed to undergo spontaneous ferment in older French oak barrels in order to add more complex mineral/flint characters to the wine. A small portion of natural sweetness was retained in the wine to avoid it being too austere.

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. Our 'no compromise' philosophy requires exacting viticulture regimes, hand-picking, and considerate winemaking methodologies.