



Misha's Vineyard 'Dress Circle' Pinot Gris 2016



In 2017, Misha's Vineyard Dress Circle Pinot Gris was added into the '**POTENTIAL CLASSICS**' list in the **Buyer's Guide to New Zealand Wines by Michael Cooper**. This accolade is for a wine that in quality terms, consistently ranks in the very forefront of its class.

5 stars ★ ★ ★ ★ ★ "The 2016 vintage was estate-grown and hand-harvested at 23.5 to 24.4 brix at Bendigo. It was mostly handled in tanks, but 40 per cent of the blend was fermented with indigenous yeasts in old French oak barrels. Made in an off-dry style (7 grams/litre of residual sugar), it is ripely scented, fleshy and strongly varietal, with mouthfilling body and fresh, youthful peach, pear, lychee and spice flavours, showing excellent delicacy, depth, complexity and harmony. Best drinking mid-2018+." (**Michael Cooper, 2016 Buyer's Guide to New Zealand Wines**)

94/100 ★ ★ ★ ★ ★ **5 stars** "A delectable pinot gris, this is both rich and elegant at the same time. The fabulously fragrant bouquet shows poached pear, mandarin and floral characters with a hint of brioche complexity. The palate is beautifully weighted and rounded, and offers pristine fruit flavours and silky texture, wonderfully supported by fine acidity. Partially barrel fermented (about 40%) in old French oak barrels using indigenous yeasts. Off-dry. At its best: now to 2021. April 2017." (**Sam Kim, Wine Orbit**)

18+/20 "Bright, light straw-yellow colour with pale gold hues, lighter on the rim. This is elegantly proportioned on the nose with intense and penetrating aromas of fresh yellow stonefruits entwined with fragrant rose-petal and exotic floral elements, unfolding nuances of honeysuckle, nutty oak and minerals. Off-dry to taste and medium-full bodied, the palate has well-concentrated flavours of ripe yellow stonefruits and tropical fruits intermixed with exotic florals and honey, forming positive and firm core. The wine has fresh acidity and underlying alcoholic power and drive, and the wine flows along a smooth, fine-textured line carrying to a long, sustained finish of florals and honey. This is a concentrated and firm, off-dry Pinot Gris with exotic fruit and floral flavours and nuances of nuts and honey on a well-driven palate. Serve with mildly spicy Chinese cuisine over the next 3-4 years. 76% clone 2/15 & 24% Barrie clone fruit, hand-picked, WBP, 60% cool-fermented in tank & 40% indigenous yeast fermented in seasoned French oak to 14.0% alc. & 7 g/L RS. Apr 2017." (**Raymond Chan, Raymond Chan Wine Reviews**)

"Misha's makes a pinot gris with impressive purity and a texture to die for."

Bob Campbell, MW