



Misha's Vineyard 'The Gallery' Gewürztraminer 2014



95/100 ★ ★ ★ ★ ★ **5 stars** "Varietal, floral, very fragrant and familiar with aromas of white fruits, some tropical layers and all important spice. The bouquet also has shape and form adding an intriguing layer of complexity. On the palate - crisp, fresh, dry and quite fruity; layers of spice and warmth from the alcohol add the right measure texture and contrast to the fruit intensity. Medium acidity with a sharp focus, contrasting fruit and spice layers leading to a lengthy finish. The best example I have encountered from this producer. Drink now and through 2020." (Cameron Douglas, MS)

18.5/20 ★ ★ ★ ★ ★ **5 stars** "Bright, light straw-yellow colour, pale on rim. The nose is tightly concentrated with powerful and intense aromas of yellow stonefruits and minerals, entwined with refreshingly lifted rose-petal florals, root ginger and nuances of smoke, nuts and honeysuckle. Medium-dry in taste and medium full bodied, the palate features a concentrated core of ripe, exotic yellow stonefruits infused with rose-petal florals, the flavours complexed by ginger, musk and minerals. The mouthfeel is lively and refreshing with good acid cut and some alcohol drive. The textures are very fine with the fruit and sweetness lending a degree of opulence, carrying the wine to a long, lush finish with florals, honey and ginger notes. This is an elegantly concentrated medium-dry Gewurztraminer with a suggestion of opulence and balancing freshness. Serve with Asian and Middle Eastern cuisine over the next 4+ years. Fruit WBP, and fully fermented in seasoned French oak with 25% by indigenous yeasts to 14.0% alc. and 13 g/L RS." (Raymond Chan, www.raymondchanwinereviews.co.nz)

93/100 ★ ★ ★ ★ ★ **5 stars** "It is pristine, elegant and inviting on the nose showing fresh mango, mandarin, musk and floral characters, leading to a beautifully rounded palate that is concentrated and silky smooth. The wine is generous and flavoursome, and fine and poised at the same time with cool-climate elegance and varietal opulence. Off-dry. At its best: now to 2019. Feb 2016." (Sam Kim, Wine Orbit)

92/100 "A restrained rather than an 'in your face' style of Gewurztraminer with gentle floral, white rose petal and white peach flavours. Creamy-textured wine that's made in an off-dry style. Very stylish wine." (Bob Campbell MW)

4.5 Stars ★ ★ ★ ★ ★ "The 2014 vintage, estate-grown and hand-harvested at Bendigo, was fermented in seasoned French oak casks, partly (25 per cent) with indigenous yeasts. Weighty (14.5 per cent alcohol), it has strong, ripe lychee and spice flavours, showing excellent delicacy and depth, good complexity, gentle acidity, and a slightly sweet (13 grams/litre of residual sugar), well-rounded finish. Drink now or cellar." (Michael Cooper, Buyer's Guide to New Zealand Wines 2017)

87/100 "The 2014 The Gallery Gewurztraminer has full-on aromas of rose water, Turkish delight and lychees with a core of honeydew melon. Dry, medium-bodied with a pleasantly oily texture, it gives textbook perfume and tropical flavors with a good long finish." (Lisa Perrotti-Brown MW, The Wine Advocate /eRobertParker.com) *** Highest rated NZ Gewurztraminer for this vintage.**