



Misha's Vineyard 'The Cadenza' Late Harvest Gewürztraminer 2016



18.5/20 ★ ★ ★ ★ ★ **5 stars** *"Bright straw-yellow colour with light lemon-gold hues, a little lighter on the rim. The nose is finely presented with concentrated aromas of ripe tropical fruits along with rose-petal florals, Turkish Delight and savoury musk, unfolding suggestions of honey and raisins. Very sweet to taste and light-bodied, the palate is rich and luscious with a rounded, concentrated core of ripe tropical fruits melded with Turkish Delight, musk and honied flavours, unveiling raisin elements. The mouthfeel is smooth and bordering unctuous, the richness balanced by fresh background acidity. The wine flows easily along a seamless line leading to a long, lingering finish of musk, honey and raisins. This is a rich and near unctuous Late Harvest Gewurztraminer with flavours of tropical fruits, musk and honey on a smooth-flowing palate. Serve as an aperitif or match with fruit and light baked desserts over the next 4-5 years. This is the third vintage of this wine. Late-picked clone 456 fruit with approx. 20% botrytis infection, hand-picked and foot-stomped, given overnight soaking and cool-fermented in tank to 9.5% alc. and 159 g/L RS. 312 cases of 6 made. (375 ml) Apr 2017. (Raymond Chan, raymondchanwinereviews.co.nz)*

93/100 ★ ★ ★ ★ ★ **5 stars** *"A gorgeous sweet wine, the perfumed bouquet shows mango, clover honey, candied ginger and rose petal characters, followed by a delectably sweet palate (159 g/l) that is creamy and richly textured. The wine offers excellent intensity and vibrancy too, brilliantly framed by seamlessly integrated acidity, finishing superbly long and silky. At its best: now to 2020. April 2017." (Sam Kim, Wine Orbit)*

4.5 stars ★ ★ ★ ★ ★ *"The 2016 vintage (4.5*) was hand-harvested at Bendigo, in Central Otago, at 29.3 brix, with a 20 per cent botrytis infection, and handled without oak. Light lemon/green, it is richly scented, with deliciously ripe lychee and pear flavours, showing excellent delicacy, and a gently spicy, sweet (159 grams/litre residual sugar) finish. Vibrantly fruity and harmonious, it's a drink-now or cellaring proposition. (Michael Cooper, Buyer's Guide to New Zealand Wines)*

"...The wine offers excellent intensity and vibrancy too, brilliantly framed by seamlessly integrated acidity, finishing superbly long and silky."

Sam Kim (Wine Orbit)