



## Misha's Vineyard 'The Starlet' Sauvignon Blanc 2015



**92/100** *"Hand-picked and whole bunch pressed, a portion of the juice was fermented in seasoned French oak barrels using indigenous yeasts. Delightfully elegant and fragrant, the bouquet shows white stone fruit, green rockmelon, lime zest and herbaceous characters. The palate delivers lively fruit flavours combined with fine texture and bright acidity, finishing long and attractive. The wine displays excellent poise and harmony, as well as attractive fruit intensity. At its best: now to 2019. (April 2017). (Sam Kim, Wine Orbit)*

**17.5+/20** *"Bright, pale straw-yellow colour with slight green hues, lighter on the edge. The nose is firm and tightly packed with a deep amalgam of green stonefruits and subtle notes of tropical fruits, lantana and herbs entwined with nutty and mouth-watering mineral elements. Dry to taste and medium-bodied, the palate fresh, rich flavours of tropical fruits, green stonefruits, gooseberry and herbs forming a tightly bound core. The mouthfeel is lively with crisp acidity and the wine flows with good energy along a fine-textured, smooth line leading to a lingering finish of gooseberries and herbs. This is a tightly concentrated, lively and refreshing oak-influenced Sauvignon Blanc with green stonefruit, tropical fruit, gooseberry and herb flavours, and a fine-textured palate. Match with seafood, poultry and pork dishes over the next 3 years. MS clone fruit hand-picked fruit, WBP, 77% cool-fermented in stainless-steel and 23% indigenous yeast fermented in older oak to 14.0% alc. 1,136 dozen made. Apr 2017." (Raymond Chan, Raymond Chan Wine Reviews)*

★ ★ ★ ★ **4 stars** *"The 2015 vintage, released in 2017, was estate-grown at Bendigo, in the Cromwell Basin. Hand-picked at over 24 brix, it was mostly handled in tanks, but 23 per cent of the blend was fermented with indigenous yeasts in seasoned French oak casks. Pale lemon/green, it is mouthfilling and smooth, with fresh, ripe, tropical fruit flavours, showing a distinct touch of complexity, balanced acidity, and a strong, dry (4 grams/litre residual sugar) finish. Maturing gracefully, it's drinking well now. (Michael Cooper, Buyer's Guide to New Zealand Wines)*

***"Delightfully elegant and fragrant... excellent poise and harmony, as well as attractive fruit intensity.."***

**Sam Kim**