

Tasting Notes

"This medium-dry Riesling has aromas of lemon/lime sorbet mixed with notes of apple and cinnamon. The palate has a yin and yang effect of ripe sweetness balanced with vibrant citrus acidity. It's a great example of the style that Central Otago produces so well." Olly Masters (Winemaker)



Something that's 'in the limelight' is the focus of attention - which will certainly be the case with our Riesling! The name hints of its citrus lime top notes and gives an impression of the fresh and luscious fruit flavours beneath.

Vintage

After a very mild winter, the warm conditions continued through spring with good heat accumulation from October to December. The spring winds were lighter than usual and combined with some well-timed rainfall. The warm calm conditions were ideal for flowering and fruit set providing a very good start to the 2014 growing season. In January temperatures dropped and cool overcast conditions prevailed for most of the month. Temperatures warmed up again during February and stable weather continued through to ripening with an increase in rainfall towards the end of the season. Overall 2014 was considered a good season and particularly noted for the ideal spring conditions. This Riesling was hand-picked at a very low yield of 6 tonnes per hectare.

Food Match

This style of Riesling is very versatile matching most types of seafood especially shellfish. It's great with chicken, duck and pork dishes with either creamy or piquant sauces and an ideal wine to serve as an apéritif and with appetizers such as paté, cold meats, salads and mild cheeses. It's also perfect with Pad Thai!

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	1,216 cases	Variety/Clones	GM110 (47%), GM 198-19 (30%) GM239 (23%)
Planting	2005/07, Altitude: 228-315m	Harvested	10, 11, 14, 22, 23 & 29 April 2014
Harvest Analysis	Brix: 20.6 / pH: 2.86 / TA: 9.9 g/l	Bottled	17 September 2014 (Stelvin closure)
Wine Analysis	Alc: 10.5% / pH: 2.84 / TA: 7.7 g/l	Cellaring	1-6+ years
Residual Sugar	33 g/l	Style	Medium-Dry

Winemaking

The fruit for this classic example of Central Otago Riesling was hand-picked and whole bunch pressed. The initial free run juice (75%) was then racked, inoculated and cool fermented (15-17 C) in stainless steel to retain varietal purity. As the aim with the wine is to produce a delicate style where acidity is balanced by natural sugar, the ferments were stopped early by chilling, retaining 33 g/l sugar and therefore also a lower alcohol. The remaining juice was allowed to ferment naturally in older French oak at warmer temperatures (18-20 C) to enhance the mineral and flint characters which also balance the wine's sweetness.

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.