



Misha's Vineyard 'The Starlet' Sauvignon Blanc 2017



94/100 *"Distinctive bouquet with aromas of wild flowers and minerality just before the scents of peach, some gooseberry and grapefruit take over. A layer of fruit spice and steely raw energy completes the bouquet. Crisp and dry with a coarse silk texture, salivating acidity and light weight fruit palate of flavours - focusing more on citrus and red apple than some classic sweet herb and mineral layers. Balanced, youthful, fresh and lively. Drink now and through 2022."*
(Cameron Douglas MS, www.camdouglasms.com)

Prior vintage reviews

93/100 ★★★★★ **5 stars** *"A gorgeous elegant style, the bouquet shows gala apple, feijoa, nectarine and sweet basil aromas, followed by a vibrant palate that is superbly weighted and finely textured. The wine offers refinement as well as bright fruit intensity, brilliantly structured by juicy acidity. At its best: now to 2021. Feb 2018."* (Sam Kim, *Wine Orbit*, www.wineorbit.com)

93/100 *"Dry, zesty sauvignon blanc with lime, citrus, wild flowers, mineral and a suggestion of mango. Impressive purity and an ethereal texture, with a lengthy and satisfyingly dry finish. Delicious now but should age well. Feb 2018."*
(Bob Campbell MW www.therealreview.com)

18/20 *"Bright, pale straw colour with slight green hues. The nose is a stylish amalgam of green stone fruits and nectarines with subtle cool-spectrum nettle notes and a little bean-like secondary development. The nose is elegant in proportion with good concentration and depth. Dry to taste and medium-bodied, the palate is refreshing with good depth, weight and fine textures and a rounded heart, showing green stone fruits, citrus fruits, fresh herbs and suggestions of nutty elements, unfolding a little spice. This has fruit richness, balanced acid vitality and presence and the wine carries well to the finish. This is a stylishly concentrated green stone fruited oak-influenced Sauvignon Blanc with green stone fruit and herb flavours and a fine-textured palate. Serve with herb-marinated seafood, poultry and white meats over the next 2-3 years. MS clone*

fruit, hand-picked and WBP, 75% cool-fermented in stainless-steel and 25% indigenous yeast fermented in seasoned French oak to 14.0% alc. 1,242 dozen made. (Raymond Chan, *Raymond Chan Wine Reviews*)

★★★★★ **4 stars** *"The 2016 vintage currently on sale, was estate-grown at Bendigo, in the Cromwell Basin. Hand-picked at nearly 24 brix, it was mostly handled in tanks, but 25 per cent of the blend was fermented with indigenous yeasts in seasoned French oak casks. Described by winemaker Olly Masters as a "white Bordeaux style", it is fragrant, weighty (14 per cent alcohol) and dry, with ripe, citrusy, limey flavours, showing good complexity, finely balanced acidity, and a rounded finish. A quietly satisfying, gentle rather than punchy style, it's drinking well now. March 2018."* (Michael Cooper, *Buyer's Guide to New Zealand Wines*)

Misha's

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Bob Campbell MW