

Tasting Notes

"A medium-dry Riesling with complex aromas of crushed lime, flint, anise and manuka honey, the delicate palate balances ripe sweetness with a fresh citrus acidity." 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

The 2017 season was one of the coolest seasons we've experienced. After a dry mild winter, spring was cool despite a warm start in September. The conditions continued into December, a critical time for flowering, and stayed cooler than normal for the rest of summer. There was also more rain than usual throughout the season. Whilst we normally have spring winds, the winds were unrelenting and continued through summer. Our fruit was harvested in very good condition with smaller bunches and smaller berries and whilst that is good for quality, the yields were substantially down on averages. Our Growing Degree Days (GDDs) for this season were 960 (with next lowest in 2009 at 1010). We hand-picked the Riesling at 3.6-5.8 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 appetisers 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
Sub-region	Bendigo, Single Vineyard	Variety/Clones	GM 110 (53%), GM 239 (47%)
Planting	2005/07, Altitude: 228-315m	Harvested	21 April & 2 May 2017
Harvest Analysis	Brix: 18.5-19.0 / pH: 2.95-3.08 / TA: 8.8-9.8 g/l	Bottled	3 October 2017 (Stelvin closure)
Wine Analysis	Alc: 9.0% / pH: 3.06 / TA: 8.2 g/l	Cellaring	1-6+ years
Residual Sugar	27 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 (74%) 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 27 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. Our 'no compromise' philosophy requires exacting viticulture regimes, hand-picking, and considerate winemaking methodologies.