

Tasting Notes

"This medium-dry Riesling has classic aromatics of lime, citrus and flint with a refreshing lemon acidity, perfectly balanced by notes of sweet wild thyme honey." 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 2018 vintage was one of the hottest on record with some extraordinary weather patterns resulting in a very compressed season. Early in the season, there were searing temperatures for days on end along with record low rainfall. The winds finally came later in the season and then heavy rains hit in early to mid-February. The challenges of the season were in trying to manage rapid canopy growth and keep on top of the constant threat of mildew and botrytis. In spite of the issues, we ended up with a very healthy vineyard and an overall crop level that was lower than normal due to lower average bunch weights and smaller berries. This has resulted in very good fruit concentration and very expressive wines. Our Growing Degree Days (GDDs) were 1356 and fruit for this wine was hand-picked at a yield of 3.2-4.6 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 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 (43%), 198-19 (42%), GM 239 (15%)
Planting	2005/07, Altitude: 228-315m	Harvested	26 March 2018
Harvest Analysis	Brix: 22.0 / pH: 3.01 / TA: 8.0 g/l	Bottled	7 August 2018 (Stelvin closure)
Wine Analysis	Alc: 11.0% / pH: 2.95 / TA: 7.9 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 (76%) 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. Our 'no compromise' philosophy requires exacting viticulture regimes, hand-picking, and considerate winemaking methodologies.