

# Tasting Notes

*"With aromas of crushed lime, sherbet, mandarin and aniseed, this medium-dry Riesling has a yin and yang effect on the palate where the ripe sweetness is balanced by vibrant 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 2019 season was a typical Central Otago season in terms of heat but what was unusual was the high rainfall and a lack of the north-west spring winds. The heavier spring rains encouraged vigorous canopy development requiring vigilance to ensure short interval spray programs were maintained to prevent any disease. Conditions for flowering and fruit set were ideal for Misha's Vineyard with a mild autumn with perfect weather to enable ripening. However it was a mixed season across the region with vineyards impacted by a severe frost early in the season (13th October) where temperatures plummeted to -4°C and three days of late frosts (6-8th April), which saw many vineyards scramble to harvest fruit as canopies collapsed. This was certainly a year to be thankful for steep slopes and a frost-drained vineyard site. Growing Degree Days (GDDs) were 1149 and fruit for this wine was handpicked at 2.6-4.3 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 (58%), 198-19 (42%)
Planting	2005/07, Altitude: 228-315m	Harvested	12 & 24 April 2019
Harvest Analysis	Brix: 21-21.4 / pH: 2.93-3.05 / TA: 8.3-8.4 g/l	Bottled	8 August 2019 (Stelvin closure)
Wine Analysis	Alc: 11% / pH: 2.89 / TA: 8.3 g/l	Cellaring	1-6+ years
Residual Sugar	31 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 (73%) 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 31 g/l sugar and therefore also a lower alcohol. The remaining pressings 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.