

# Tasting Notes

*"An enticing complexity of lime zest, white florals and sweet tropical fruits, the palate is medium-dry with cinnamon and nutmeg notes balancing the 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 season started with relatively cold and dry conditions. In November, the unrelenting spring winds started and continued through December, presenting challenges in the vineyard and impacting the fruit set. February was slightly warmer than normal, but the heat was short-lived as March was the coldest on record. Our harvest commenced on 4th of April and was carried out during the Covid-19 lockdown, so this was also challenging. Although 2020 is regarded as an excellent vintage across New Zealand, Central Otago recorded the coolest ever season. With Growing Degree Days (GDDs) at just 852, we were thankful of lower yields so we could ripen the fruit. The lower yields have translated to excellent flavour intensity, colour and tannin. The fruit was hand-picked at 4.9-7.2 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 239 (100%)
Planting	2005/07, Altitude: 228-315m	Harvested	24 April 2020
Harvest Analysis	Brix: 23.0 / pH: 3.09 / TA: 11.0 g/l	Bottled	18 August 2020 (Stelvin closure)
Wine Analysis	Alc: 11.5% / pH: 3.02 / TA: 8.9 g/l	Cellaring	1-6+ years
Residual Sugar	29 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 29 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.