

Tasting Notes

"Intensely complex aromas slowly unravel into lime, mandarin, spices and a touch of manuka honey. This dry style of Riesling has a palate that's polished and poised with a fresh acidity."

Olly Masters (Winemaker)



Lyric is the songlike quality in poetry, the pleasing succession of sounds in music, and a lyric soprano is a voice of light and unforced quality. So it's the perfect name for a wine that is pure, expressive yet restrained.

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 2.6-4.5 tonnes per hectare.

Food Match

This dry Riesling is refreshing and perfect to enjoy just on its own but this style is also extremely versatile when it comes to food pairing and of all the white wines, this one will match the widest variety of flavours. The very best pairing options are seafood and shellfish, fruit dishes, pork, smoked meats, and anything that's a little spicy.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	414 cases (of 12)	Variety/Clones	GM 239 (48%), GM 110 (36%) GM 198-19 (16%)
Planting	2005/07, Altitude: 228-315m	Harvested	17 & 23 April 2019
Harvest Analysis	Brix: 20.9-21.4 / pH: 2.92-2.99 / TA: 7.7-8.4 g/l	Bottled	11 October 2019 (Stelvin closure)
Wine Analysis	Alc: 12.5% / pH: 2.91 / TA: 8.0 g/l	Cellaring	1-6+ years
Residual Sugar	4 g/l	Style	Dry

Winemaking

The hand-picked fruit was whole bunch pressed and given a few hours of initial contact time before being pressed to tank for settling. The majority of the juice (75%) was then racked, inoculated and cool fermented to dryness in stainless steel to retain varietal purity. The remaining portion was allowed to undergo spontaneous ferment in older French oak barrels in order to add more complex mineral/flint characters to the wine. A small portion of natural sweetness was retained in the wine to avoid it being too austere.

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.