

Tasting Notes

"A complexity of aromas includes crushed lime, mandarin, aniseed and spice, this medium-dry style has a ripe fruit sweetness which is balanced by a bright 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

A chilly start to the season was followed by warm settled weather enabling some fast growth on the vineyard. By the end of November when flowering started, the spring winds came with a vengeance and continued into December bringing a dip in temperatures whilst flowering occurred on the higher altitudes. By the end of December, the wind stopped but wet and cloudy conditions persisted through January. The following two months had warmer temperatures and the combination of January's rain followed by this consistent warm period resulted in the canopy and crop levels looking much better than initially predicted. The Riesling grapes were hand-picked in early April at between 5-8.4 tonnes per hectare with the fruit having excellent condition and flavours along with lower sugar and acid levels. Growing Degree Days (GDDs) were 1114.

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

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| Region | Central Otago, New Zealand | Vineyard | Estate-grown, single vineyard |
| Sub-region | Bendigo, Single Vineyard | Variety/Clones | GM 110 (58%) GM 239 (42%) |
| Planting | 2005/07, Altitude: 228-315m | Harvested | 12-19 April 2021 |
| Harvest Analysis | Brix: 21.2-21.6 / pH: 3.12 / TA: 8.4 g/l | Bottled | 31 August 2021 (Stelvin closure) |
| Wine Analysis | Alc: 10.5% / pH: 2.82 / TA: 7.8 g/l | Cellaring | 1-6+ years |
| Residual Sugar | 35 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 (90%) 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 35 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.