



Misha's Vineyard 'The Cadenza' Late Harvest Gewürztraminer 2023



95/100 ★ ★ ★ ★ ★ "Luscious wine with power and purity. Moderately sweet but perfectly balanced by refreshingly acidity. Floral wine with fragrant rose petal/pot-pourri flavours and subtle spicy characters. Great well-chilled as an aperitif". Nov 2023 (**Bob Campbell MW**, BobCampbell.nz / www.therealreview.com)

95/100 ★ ★ ★ ★ ★ "This is beautifully detailed and precise, showing lychee, mango, orange peel, anise and rose petal aromas, followed by a succulent palate delivering creamy mouthfeel backed by elegant sweetness and well-pitched acidity. Splendidly balanced and harmonious with a lengthy mouth-watering finish. Style: Medium-sweet. At its best: now to 2033." Oct 2023. (**Sam Kim**, www.wineorbit.co.nz)

5 stars ★ ★ ★ ★ ★ "Softly seductive, the youthful 2023 vintage (5*) was estate-grown and late-harvested (on 6 June) at Bendigo, in Central Otago, and mostly handled in tanks. Bright, light lemon/green, it is lush, with generous peach, pear and spice flavours, sweet (108 grams/litre of residual sugar) but not super-sweet, gentle acidity, and excellent delicacy and harmony. A lovely late harvest style." Nov 2023 (**Michael Cooper**, *Buyer's Guide to New Zealand Wine*)

93/100 "Delicious bouquet of fresh white-fleshed tropical fruits, apple and layers of tropical fruit scents. There's a floral and dried herb quality typical of the variety. As the wine touches the palate a rush of sweetness touches first then contrasting acidity and flavours that reflect the bouquet and variety. Delicious, salivating, silky textures and lengthy finish. A plush and tasty wine with best drinking from 2023 through 2030. A wine that could be poured as an aperitif if chilled well, is great with some spiced fare and a natural match to many desserts." Oct 2023 (**Cameron Douglas**, *Master Sommelier*, www.camdouglasms.com)

93/100 "Very spicy on the nose with cloves, sliced pears and apples. Medium-bodied with pretty sweet fruit and a fresh and crunchy finish. Light toffee at the end. Drink now. Screw cap." March 2024. (**James Suckling** www.jamesuckling.com)

18.5/20 "Bright, even, pale yellow. The nose is softly full, with aromas of lychee, guava, red apple, marshmallow and floral details. Medium-bodied, Medium-sweet to taste, aromas of lychee and guava entwined with nectarine, marshmallow, orange blossom and ginger. The fruit is fresh and lush with purity, and an opulent mouthfeel flows smoothly with fresh acidity to a clean, moreish closing. Match with Thai chicken satay or Camembert over the next 3-5 years. Late, handpicked, gently crushed and left to soak for 2 days, fermented cool in tank and one barrel of wild ferment. 10%alc, 108 g/l RS. Nov 2023 (**Candice Chow**, www.raymondchanwinereviews.com)

93/100 "Sweet Gewürztraminer runs the risk of lacking balance if the sweetness becomes too much for its naturally low acidity. This is not a problem for the 2023 Gewürztraminer The Cadenza Late Harvest. Yes, we've got the beautiful varietal aromatics - florals, oranges, lychees - but there's excellent clarity, purity and freshness despite the 108 grams per liter of residual sugar. This sweet wine is light on its feet. The flavor lingers like a long note held at the conclusion of an opera". February 2024 (**Rebecca Gibb** www.vinous.com)