

Misha's Vineyard 'The Gallery' Gewürztraminer 2023

95/100 $\not\approx$ $\not\approx$ $\not\approx$ "It's finely lifted on the nose, showing apricot, lychee, jasmine, rose petal and warm spice aromas, followed by a succulent palate that's exuberant and lingering. Splendidly textured and elegantly structured by juicy acidity, finishing long & expansive. At its best now-2029". June 2024. **(Sam Kim, wineorbit.co.nz**

94/100 * * * * * * "Precise and rather seductive scents of flowers and exotic fruits, quince and passionfruit, fuji apple and white apricot, roses



THE GALLERY

GEWÜRZTRAMINER

CENTRAL OTAGO NEW ZEALAND

exotic fruits, quince and passionfruit, fuji apple and white apricot, roses and white spice. A dry wine touches the palate with an immediate tickle of spice accentuated by the acid line. Flavours of white nectarine and apple, tropical and exotic orchard fruits blend into the palate seamlessly. Some very fine tannins are easily dissolved leaving behind a fine satin texture. Best drinking from 2024 through 2029." June 2024 (Cameron Douglas MS, www.camdouglasms.com)

94/100 "Creamy gewürztraminer with lanolin, Turkish delight floral, pot-pourri and nicely restrained varietal characters. Accessible wine now, with a pleasing texture, and promises to develop nicely." June 2024 (Bob Campbell MW, www.therealreview.com)

4.5 Stars \Rightarrow \Rightarrow \Rightarrow "Retasted in mid-2024, the 2022 vintage is a single-vineyard, estate-grown Bendigo wine, hand-harvested and fermented in seasoned French oak barrels. Bright, light lemon/green, it is mouthfilling, with vibrant peach, lychee and pear flavours, showing excellent delicacy and depth, fresh acidity, and an off-dry (7.3 grams/litre of residual sugar), finely poised finish. Complex and well-structured, it should be at its best 2025+" August 2024 (Michael Cooper)

"Splendidly textured and elegantly structured by juicy acidity, finishing long and expansive".

Sam Kim (Wine Orbit)

