

Reviews by Candice Chow - Dec 2024

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Misha's Vineyard The Soloist Pinot Rosé 2024, Central Otago 19/20 pts (95 pts)

Bright, even, pale blush pink. The nose is full, packed with aromas of rose, cherry and raspberry. Medium-bodied, aromas of raspberry and cherry entwined with rose and black pepper. The creamy mouthfeel provides a smooth entry, flaunting rich rose fragrant, juicy fruit and black pepper unfold and linger to an elegant, long finish. A captivating Pinot Rosé with rich fragrant, and juicy, refreshing appeal. Serve as an aperitif or match with wagyu bresaola over the next 3 years. The fruit was lightly crushed, retaining stalks, into picking bins for 6 hours. The clear juice was fermented in stainless steel to 13.5% alc, 2 g/l RS. A portion of 3% was fermented in older oak.) Dec 2024 RRP \$35

Misha's Vineyard Limelight Riesling 2023, Central Otago 19+/20 (96 pts)

Bright, even, pale yellow. The nose is alluring with aromas of Kafir lime, lime leaf, zest, jasmine and a touch of kerosine. Medium-bodied, medium-dry to taste, aromas of Kaffir lime, apple and lime leaf entwined with zest, jasmine and a touch of ginger. The fruit is lifted and bright with invigorating acidity; harmoniously balanced sweetness provides a toffee apple nuance and drives a long, gratifying finish. This medium-dry Riesling is well-balanced and extremely moreish. Match with chicken liver parfait and spicy Asian fare over the next 5+ years. 70% of the juice, mostly the free run portion, was inoculated& cold fermented in stainless steel, and the remaining juice was fermented wild in older French barrels. 11.5% alc, 28 g/l RS. Dec 2024 RRP \$35

Misha's Vineyard Lyric Riesling 2023, Central Otago 19/20 pts (95 pts)

Bright, even, pale yellow with some depth and a slight green hue. The nose is focused with vibrant aromas of lime, kumquat and blossom. Medium-bodied, dry to taste, aromas of lime and zest melded with kumquat, lime blossom and stony minerals. The fruit is fresh with good depth, a salivating acid backbone drives with precision and nerve to a lengthy, zesty finish. A class dry Riesling with poise and strength. Match with clams in seaweed butter and chicken terrine over the next 5+ years. Handpicked, whole bunch pressed and given a few hours of skin contact before pressed to tank for settling. 54% free run juice was inoculated and fermented cool in stainless steel, and 46% underwent spontaneous ferment in older French oak barrels. 13.5 % alc, 6.5 g/l RS. Dec 2024 RRP \$35

Misha's Vineyard Cantata Pinot Noir 2022, Central Otago 18+/20 pts (91 pts)

Moderately deep ruby-red, even colour throughout. The nose is gently full, with aromas of black fruit, spice and meaty hints. Medium-light bodied, aromas of black cherry and blackberry melded with thyme, cocoa, black pepper and cinnamon. Fine and dusty tannins provide a smooth mouthfeel along with ripe, lively acidity and carry a moderately long, silky finish. This Pinot Noir is approachable and elegant with immediate appeal. Match with lamb burger and pork ribs over the next 3 years. Fermented in open-top fermenters with 22% whole bunches, average 24 days on skins, racked into 300-litre French oak barrels for 9 months, 13% new oak. 14% alc. Dec 2024 RRP \$35

Misha's Vineyard The High Note Pinot Noir 2022, Central Otago 18.5+/20 pts (94 pts)

Moderately deep crimson, even colour throughout. The nose is vibrant and layered with aromas of red berry, black cherry and plum entwined with tapenade, liquorice, cinnamon and peppercorn. The succulent fruit possesses savoury layers, supported by enlivening acidity and flow on a filigreed tannin veil. This Pinot Noir is seductive and has elegant layers and texture. Match with Lamb rack and venison loin over the next 5-8 years. Fermented naturally in open-top fermenters with 20% whole bunches, average 26 days on skins, racked into French oak hogsheads (19 % new 300-litre barrels) and aged for 9 months. 14% alc. Dec 2024 RRP \$55

Misha's Vineyard The Cadenza Late Harvest Gewurztraminer 2024, Central Otago 18.5/20 pts (93 pts)

Bright, even, pale yellow gold. The nose is fresh and lush, with aromas of lychee, rambutan, fresh pear, rose and subtle spice. Medium-full bodied, aromas of lychee, rambutan and pear entwined with rose and ginger. The fruit is clean and juicy with a youthful appeal. The rose and ginger layers add interest and lend a rich closing. This irresistible Late Harvest Gewurztraminer is lush and pure. Match with panna cotta and strong cheese over the next 5 years. The late-picked fruit was crushed and left to soak for 1 day in bins; then the juice was settled clear and inoculated, cool-fermented in the tank to 9.5% alc, 167 g/l RS. Dec 2024 RRP \$35 (375ml bottle)