



## Misha's Vineyard 'The Starlet' Sauvignon Blanc 2024



**95/100 Outstanding** *"There's no mistaking the sense of power and varietal pungency, pure fruit aromas of lemon, fresh thyme and gooseberry, pineapple and peach, then nettles and a fine lees and complexity. There's also a signature of Central Otago with a savoury dried herb quality. Delicious, fresh and vibrant on the palate with a saline quality to the backbone of acidity, also highlighting a sandy mineral theme. Fruit flavours mirror the bouquet with peach and citrus then some tropical fruit highlights. An excellent example with a lengthy finish, it is also a wine that speaks of Central Otago with a Marlene Dietrich-like sophistication - a touch of piercing elegance."* Jan 2025 (**Cameron Douglas MS**, [www.camdouglasms.com](http://www.camdouglasms.com))

**94/100** ★ ★ ★ ★ ★ **5 stars** *"Pristine and delightfully fragrant, the bouquet shows honeydew melon, crunchy apple, lime peel, and garden herb aromas with a hint of almond meal. The palate displays excellent focus and drive, wonderfully complemented by saline texture and juicy acidity, finishing persistent and vibrant. At its best: now to 2029."* Jan 2025. (**Sam Kim**, *Wine Orbit*, [www.wineorbit.com](http://www.wineorbit.com))

**94/100** ★ ★ ★ ★ ★ *"Bright, even, pale yellow with a slight green hue. The nose is fresh and elegant, with aromas of citrus, passionfruit, melon, elderflower and fresh dill. Medium-bodied, lime and grapefruit entwined with passionfruit, melon, citrus zest, elderflower and dill. The fruit is concentrated and detailed, along with chalky minerals and enlivening acidity drives a long, dry finish. The Sauvignon Blanc is bright yet detailed in layers and texture with tension. Match with Chinese-style steamed blue cod and goat's cheese ravioli over the next 3+ years. The fruit was partly crushed and partly whole bunch pressed; 67% of free-run juice was racked, inoculated and cool-fermented in stainless steel. The*

*remaining portion was wild-fermented in mostly older French oak barrels. 4% of the juice was taken to new oak barrels from the tank ferment and then returned when dry. 14% alc, 2.7 g/l RS. 18.5+/20 pts (94 pts.)"* Jan 2025. **Candice Chow**, [www.RaymondChanWineReviews.com](http://www.RaymondChanWineReviews.com) [www.Wine-Searcher.com](http://www.Wine-Searcher.com)

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**(Cameron Douglas MS)**

