



Reviews by Candice Chow – June 2025

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Misha's Vineyard The Starlet Sauvignon Blanc 2024, Central Otago 18.5+/20 pts (94 pts)

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. Jan 2025 RRP \$33.00

Misha's Vineyard Dress Circle Pinot Gris 2023, Central Otago 18.5+/20 pts (94 pts)

Bright, even, pale straw yellow. The nose is full, with aromas of Nashi pear, stonefruit, blossom and a touch of spice. Medium-full, aromas of Nashi pear entwined with peach, blossom, cinnamon and zest. The unctuous mouthfeel embraces the oily texture, flaunting bright fruit and delicate spice with the support of invigorating acidity, lending a dry, poised finish. This Pinot Gris is elegantly composed and textural with a refreshing drive. Match with mackerel and pork cheek croquettes over the next 5 years. Estate-grown fruit, lightly crushed then gently whole bunch pressed, free-run juice racked to stainless steel tanks fermented cool, the pressings and some free-run fermented at warmer temperatures in older French oak hogsheads (38%) using indigenous yeast. 14% alc, 5.4 g/l RS. May 2025 RRP \$34

Misha's Vineyard The Gallery Gewurztraminer 2024, Central Otago 18.5+/20 (94 pts)

Bright, even, pale straw yellow. The nose is lifted with aromas of lychee, rose petals, jasmine and fresh ginger. Full-bodied, off-dry to taste, aromas of lychee melded with rambutan, rose petal, jasmine, ginger and cardamom. The wine is mouth-filling and packed with flavour; fresh acidity lifts and lightens, counterbalancing the sweetness. This Gewurztraminer has an ethereal presence, elegantly presented and very moreish. Match with Dong Po Rou and ginger soy grouper over the next 5 years. 100% whole bunch pressed, fermented in older French oak barrels, 50% wild yeasts and 50% commercial yeasts. 14% alc, 11g/l RS. May 2025 RRP \$35

Misha's Vineyard Tempo Pinot Noir 2023, Central Otago 18/20 pts (90 pts)

Medium-light ruby-red, even colour throughout. The nose is softly full, with aromas of cherry, raspberry, blossom and herb. Medium-bodied, aromas of raspberry and cherry melded with cherry blossom, unfolding thyme and cinnamon. Lively acidity carries powdery, supple tannins ripple through the palate with freshness, lending a juicy finish. An early drinking style Pinot Noir with brightness and succulent fruit. Match with pork ribs and lamb burgers over the next 3-5 years. Fermented in open-top fermentors with an average of 15% whole bunches, average 25 days on skins, aged in 300 litre French oak barrels, 10% new oak. 14% alc. May 2025 RRP \$30

Misha's Vineyard Verismo Pinot Noir 2021, Central Otago 19/20 pts (95 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