

## Misha's Vineyard 'Dress Circle' Pinot Gris 2023



**94/100**  $\bigstar$   $\bigstar$   $\bigstar$   $\bigstar$   $\bigstar$  **5** stars "It's delightfully fruited and elegantly expressed on the nose, showing poached pear, rockmelon, lemon peel, and white floral aromas. The palate displays excellent weight and silky flow, splendidly supported by juicy acidity, making it refreshing and highly enjoyable. At its best: now to 2030." May 2025 (Sam Kim www.wineorbit.com)



WineOrbit

\*\*\*\*\*

**93/100** "Fragrant, floral and varietal with a core of purity and finesse. Aromas and flavours of fresh pomaceous fruits including red and yellow apple, pear and some quince. There's a spice quality linked to a floral leesy seam. Plush, ripe and poised with some phenolics tension accentuate with the acid line. Well

made, still youthful. A wine destined to age well with best drinking from late 2025, early 2026 through 2030." June 2025 (Cameron Douglas MS, www.camdouglasms.com)

**91/100**  $\rightleftharpoons$   $\rightleftharpoons$   $\rightleftharpoons$  "The perfumed 2023 Pinot Gris Dress Circle is highly floral and spiced with aromas of pink ginger. Dry with pristine fruit, it's a medium-weight style with a touch of plumpness adding flesh to this otherwise focused and linear expression. While young and fragrant, there's no need to wait to drink." March 2025 (Rebecca Gibb, www.vinous.com)

**2nd Highest Rated New Zealand Pinot Gris (Vinous)** 



**4.5 stars**  $\rightleftharpoons$   $\rightleftharpoons$   $\rightleftharpoons$   $\rightleftharpoons$  "Drinking well from now onwards, the 2023 vintage (\*\*\*\*1/2) was estate-grown and hand-harvested at Bendigo, and 38 per cent of the blend was fermented with indigenous yeasts in old French oak hogsheads. Pale straw, it is full-bodied, with strong, ripe, peachy, gently spicy flavours, a hint of ginger, good complexity, fresh acidity and a dryish (5.4 grams/litre of residual sugar) finish." July 2025 (Michael Cooper)

**91/100** "An initial hint of sweetness is nicely balanced by tangy acidity which helps drive a lingering finish and prevent any suggestion of cloying. Refreshingly green with nectarine and nashi pear flavours." May 2025 (**Bob Campbell MW**)