

Tasting Notes

"Fresh crushed lemon and lime aromas along with star anise and toasted spice notes in this medium-dry style which balances fruit sweetness with gentle citrus acidity." Olly Masters (Winemaker)



Something that's 'in the limelight' is the focus of attention – which will certainly be the case with our Riesling! The name hints of its citrus lime top notes and gives an impression of the fresh and luscious fruit flavours beneath.

Vintage

Warm temperatures at the start of the season, without the usual buffeting spring winds, resulted in rapid growth, aided by the moist ground from a wet winter. The warmth continued to flowering at the end of November before a cool front slowed growth but it was a good fruit set. January was hot and dry with a few consecutive days over 30°C. Conditions stayed warm for the rest of the season and harvest started at the end of March and continued over the next month. This was a dream season in terms of fruit quality and vine health with yields above the long-term average, and with an even berry size aiding flavour consistency and varietal expression. This season will be remembered as one of the best. This Riesling was hand-picked at an average yield of 7 T/ha. Growing Degree Days (GDDs) were 1152.

Food Match

This style of Riesling is very versatile, matching most types of seafood especially shellfish. It's great with chicken, duck and pork dishes with either creamy or piquant sauces and an ideal wine to serve as an apéritif and with appetisers such as paté, cold meats, salads and mild cheeses. It's also perfect with Pad Thai!

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Sub-region	Bendigo, Single Vineyard	Variety/Clones	GM 110 (65%), GM 239 (25%) & GM 198.19 (10%)
Planting	2005/07, Altitude: 228-315m	Harvested	6, 11 & 19 April 2022
Harvest Analysis	Brix: 21.2-22.5 / pH: 2.98-3.04 / TA: 7.1-7.4 g/l	Bottled	23 September 2022 (Stelvin closure)
Wine Analysis	Alc: 11% / pH: 2.98 / TA: 7.3 g/l	Cellaring	1-6+ years
Residual Sugar	28 g/l	Style	Medium-Dry

Winemaking

The fruit for this classic example of Central Otago Riesling was hand-picked and whole bunch pressed. The initial free run juice (61%) was then racked, inoculated and cool fermented (15-17°C) in stainless steel to retain varietal purity. As the aim with the wine is to produce a delicate style where acidity is balanced by natural sugar, the ferments were stopped early by chilling, retaining 28 g/l sugar and therefore also a lower alcohol. The remaining pressings juice was allowed to ferment naturally in older French oak at warmer temperatures (18-20°C) to enhance the mineral and flint characters which also balance the wine's sweetness.

Misha's Vineyard

Misha's Vineyard is located on a spectacular site in New Zealand on the edge of Lake Dunstan in the Bendigo sub-region of Central Otago. The sun drenched north-west facing terraces of the 57-hectare estate provide optimal conditions for producing world-class Pinot Noir and aromatic white varieties. Our 'no compromise' philosophy requires exacting viticulture regimes, hand-picking, and considerate winemaking methodologies.