



LYRIC 2023 RIESLING

Tasting Notes

"Vibrant notes of zesty lime with delicate florals, the complex palate of this off-dry style is balanced by precise acidity with a hint of fruit sweetness for a harmonious finish." Olly Masters (Winemaker)



Lyric is the songlike quality in poetry, the pleasing succession of sounds in music, and a lyric soprano is a voice of light and unforced quality. So it's the perfect name for a wine that is pure, expressive yet restrained.

Vintage

Overall, it was an excellent season in Central Otago with warm temperatures and very little rainfall. Early in the season, cool and cloudy weather impacted flowering which had us concerned about the subsequent fruit set but it wasn't an issue. The warm and settled conditions throughout the season enabled excellent canopy growth. There was much less impact from the usual spring winds and we had some well-timed rain at the end of the season. All these factors resulted in above average berry weights with bunch numbers also high from the previous season's ideal conditions. This resulted in a record total crop, and whilst positive, the conditions did require an extra level of vineyard management with multiple row passes. Some early rain did give cause for concern, but handpicking allowed us to ensure quality was maintained and this fruit was picked at 7 T/ha and Growing Degree Days (GDDs) were 1167.

Food Match

This dry Riesling is refreshing and perfect to enjoy just on its own, but this style is also extremely versatile when it comes to food pairing. Of all the white wines, this one will match the widest variety of flavours. The very best pairing options are seafood and shellfish, fruit dishes, pork, smoked meats, and anything that's a little spicy.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Sub-region	Bendigo, Single Vineyard	Variety/Clones	GM 110 (90%) & GM 239 (10%)
Planting	2005/07, Altitude: 228-315m	Harvested	5 & 12 April 2023
Harvest Analysis	Brix:22.1 / pH:2.97 / TA:8.6 g/l	Bottled	16 August 2023 (Stelvin closure)
Wine Analysis	Alc:13.5% / pH:2.94 / TA:7.8 g/l	Cellaring	1-6+ years
Residual Sugar	6.5 g/l	Style	Off-dry

Winemaking

One of our favourite wines from the vintage. The hand-picked fruit was whole bunch pressed and given a few hours of initial skin contact time before being pressed to tank for settling. The initial free run juice (54%) was then racked, inoculated and cool fermented to dryness in stainless steel to retain varietal purity. The remaining portion (46%) was allowed to undergo spontaneous ferment in older French oak barrels in order to add more complex mineral/flint characters to the wine. The wine was allowed to finish almost dry (RS 6.5g/L) giving it a steely density and great purity

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.