

Tasting Notes

"A complex nose of red apple, orange zest, beeswax and lime, the palate is dry and refreshing with pure citrus flavours carrying the wine effortlessly to a polished 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

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 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 239 (97%), GM 110 (3%)
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	22 September 2022 (Stelvin closure)
Wine Analysis	Alc:13% / pH:3.01 / TA:7.2 g/l	Cellaring	1-6+ years
Residual Sugar	4.1 g/l	Style	Dry

Winemaking

The hand-picked fruit was whole bunch pressed and given a few hours of initial contact time before being pressed to tank for settling. The majority of the juice (69%) was then racked, inoculated and cool fermented to dryness in stainless steel to retain varietal purity. The remaining portion (31%) was allowed to undergo spontaneous ferment in older French oak barrels in order to add more complex mineral/flint characters to the wine.

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.