

# VINO FINO

Explore a World of Wine

## MISHA'S VINEYARD LIMELIGHT RIESLING 2022



\$32.99

There's no sharing the Limelight for this Central Otago Gem!



Product Code:	5873	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bendigo	Alcohol:	11.0%
Style:	White	Grape:	100% Riesling
Variety:	Riesling		



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Wide  
Delivery



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### TASTING NOTES

#### Winery notes (2022 Vintage)

"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.

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."

#### 5 Stars Michael Cooper (2022 Vintage)

"This distinctive, single-vineyard wine is estate-grown and hand-picked at Bendigo, in Central Otago. Light and lovely, the 2022 vintage is a medium style (28 grams/litre of residual sugar), mostly cool-fermented in tanks (61 per cent); 39 per cent of

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the blend was fermented with indigenous yeasts in old French oak barrels. Bright, light lemon/green, it is fresh and lively, with strong, peachy, citrusy flavours, showing considerable complexity, unobtrusive acidity, and a very finely balanced, gently sweet, sustained finish. Best drinking 2025+."

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**5 Stars & 96/100 Sam Kim, Wine Orbit, October 2023** (2022 Vintage)

"Pristine with brilliant clarity and purity, the wine shows Gala apple, lime cordial and jasmine aromas on the nose with a hint of spicy overtone. The concentrated palate delivers finesse and elegant texture, wonderfully complemented by subtle sweetness and racy acidity, leading to a sustained structured finish. Style: Medium-dry. At its best: 2024 to 2034."

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**Rated Excellent & 94/100 Cameron Douglas MS, October 2023** (2022 Vintage)

"Pristine, ripe and pure fruited bouquet with initial aromas of apple and pear then as the wine opens out in glass scents of lime-flower and apricot stone begin to emerge. Floral, youthful and new. An off-dry wine touches the palate with a residual sweetness, contrasting acidity then engages the senses carrying flavours of fresh citrus and apple flesh, white flowers and a core of stony minerality. Youthful, taut and refreshing with a lengthy finish. Well made and ready from drinking from day of purchase through 2035."

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**5 Stars & 18.5+/20 (94) Candice Chow, Raymond Chan Reviews, November 2023** (2022 Vintage)

"Bright, even, pale straw-yellow. The nose is vibrant, bursting with aromas of red apple, quince, floral perfume, citrus and spice. Medium-bodied, medium-dry to taste, aromas of red apple, quince and ripe citrus form a succulent core, unfolding lime peels, blossom and cardamom. The fruit is lush with multi-layers; spice on finish added interest. Citrus peels and stony minerals texture flow with mouth-watering acidity to a moreish, dry, flavoursome closing. Match with sausage with cheese and chicken liver pate over the next 5+ years. Handpicked, whole bunch pressed, free run juice (61%) was fermented in stainless steel to 11% alc, 28g/l RS. The remaining juice was fermented naturally in older French oak."

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch