

VINO FINO

Explore a World of Wine

MISHA'S VINEYARD LIMELIGHT RIESLING 2023



\$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:	11.5%
Style:	White	Grape:	100% Riesling
Variety:	Riesling		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2023 Vintage)

"This medium-dry style entices with aromas of rose petals and orange zest and has a lively palate of citrus fruits with a touch of ginger. Smooth and polished, it leaves a lasting impression."

Another great vintage for our classic example of Central Otago Riesling. As per previous harvests the majority (70%) of the juice, mostly the free run portion, was inoculated and cool fermented (15-17°C) in stainless steel tanks to retain varietal purity. The remaining juice was fermented wild in older French barrels for texture and complexity as it enhances the mineral and flint characters. Ferments were then stopped early by chilling in order to retain appropriate sweetness for this medium dry style (RS 28g/L) and therefore also a lower."

5 Stars Michael Cooper, January 2025 (2023 Vintage)

"This distinctive, single-vineyard wine is estate-grown and hand-harvested at Bendigo, in Central Otago. The vibrant 2023 vintage is a medium style (28 grams/litre of residual sugar), mostly cool-fermented in tanks (70 per cent); 30 per cent of the blend was fermented with indigenous yeasts in old French oak barrels. Light lemon/green, it is light-to-medium-bodied, with

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strong, ripe lemon, apple, passionfruit and ginger flavours, revealing a distinct touch of complexity, and appetising acidity. Still very youthful, with excellent delicacy, depth and harmony, it is already highly approachable, but shows obvious potential for cellaring; best drinking mid-2026+."

5 Stars & 96/100 Sam Kim, Wine Orbit, December 2024 (2023 Vintage)

"Gorgeously styled and elegantly expressed, showing lemon curd, lime peel, crunchy apple, and citrus blossom aromas on the nose. The palate delivers excellent weight and flowing mouthfeel, wonderfully complemented by subtle sweetness and beautifully pitched acidity, making it harmonious and delicious with a persistent, refined finish. Style: Medium-dry. At its best: now to 2035."

Rated Outstanding & 95/100 Cameron Douglas MS, November 2024 (2023 Vintage)

"Fragrant, pure fruited and aromatic bouquet with scents of mandarin and lime-flower, honeysuckle and lemon. An off-dry expression with a contrasting backbone of acidity, flavours of apple and citrus, lime-flower and minerality. A delicious wine with a taut youthful mouthfeel, packed with fresh fruit and salivating appeal. Best drinking from day of purchase through 2032+."

5 Stars & 19+/20 (96) Candice Chow, Raymond Chan Reviews, December 2024 (2023 Vintage)

Bright, even, pale yellow. The nose is alluring with aromas of Kafir lime, lime leaf, zest, jasmine and a touch of kerosine. Medium-bodied, medium-dry to taste, aromas of Kaffir lime, apple and lime leaf entwined with zest, jasmine and a touch of ginger. The fruit is lifted and bright with invigorating acidity; harmoniously balanced sweetness provides a toffee apple nuance and drives a long, gratifying finish. This medium-dry Riesling is well-balanced and extremely moreish. Match with chicken liver parfait and spicy Asian fare over the next 5+ years. 70% of the juice, mostly the free run portion, was inoculated and cold fermented in stainless steel, and the remaining juice was fermented wild in older French barrels. 11.5% alc, 28 g/l RS."

94/100 Bob Campbell MW, The Real Review, December 2024 (2023 Vintage)

"Silken/smooth riesling with a crisp, medium/dry and satisfyingly lengthy finish that gives a refreshing tension. An appealing mix of citrus and exotic floral flavours. Delicious now but should develop well with bottle age."

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