



*Millton*

MERLOT ROSÉ  
2007

PRODUCT OF NEW ZEALAND

*The dense pink colour is similar in shade to the inner eye of a cock pheasant and the taste enough to rustle the feathers of even the best behaved.*

Every year, we commit a section of the vineyard to produce this flavoursome summer wine. Every cultured society requires something light and colourful to sip in the less serious moments. Gisborne has the soil to grow, the sky in which to dream and the climate, for such a wine as our Merlot Rose, to be thoroughly enjoyed. The ripe grapes were harvested by hand, left in contact with the red skins for 48 hours and then pressed off. Cold fermentation helps keep the delicate fruit flavours and soft gentle sweetness. The dense pink colour is similar in shade to the inner eye of a cock pheasant and the taste enough to rustle the feathers of even the best behaved.

Rose wine was first produced in the early 1930's and is still the moderate drink of any cultured society.

Perfect served slightly chilled with summer salads, cold meat dishes and barbecues.

Cellaring potential 3 years from the date of release.

**Total acidity:** 6.0 g/l. **pH:** 3.39

**Alcohol:** 12.0% Vol. **Residual Sugar:** 15.5 g/l.

**Harvest date:** 23<sup>rd</sup> April 2007

**Bottled on:** 27<sup>th</sup> July 2007

**Released on:** 1<sup>st</sup> September 2007

BIO-DYNAMICALLY GROWN GRAPES

The Millton Vineyard Papatu Road Manutuke Gisborne New Zealand

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