

25th
VINTAGE
1984-2008



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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.

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

Aroma: *Showing fresh strawberry & raspberry characters with a dash of spice, aromas to enliven your senses.*

Taste: *Fresh & captivating, being just dry in taste with subtle phenolics providing fine texture and weight to this harbinger of Spring. Soft enough to enjoy on its own, yet sumptuous enough for enjoying with a serious summer meal.*

Notes from the Winemaker:

The ripe grapes were harvested by hand in cool early morning conditions, 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 roundness of palate. Serve chilled.

Cellaring potential 3 years from the date of release.

Suitable for vegetarian consumption.

In keeping with the immediate trend, this wine has been sealed with a Stelvin closure.

Total acidity: 6.0 g/l. **pH:** 3.46

Alcohol: 12.0% Vol. **Residual Sugar:** 10.0g/l.

Harvest date: 21st April 2008

Bottled on: 12th August 2008

Released on: 12th September 2008

BIO-DYNAMICALLY GROWN GRAPES

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