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Derived from plantings in our Opou Vineyard and comprised from a mixture of Chardonnay clones 15, 95 and Mendoza. The grapes were hand-harvested at optimum ripeness. As the flavours developed, the new juice was fermented in small oak barrels – less than 20% new oak. Partial malolactic fermentation has given the wine softness and subtle palate weight whilst maintaining freshness. After the first selection in Spring, those barrels showing intense fruit were left to rest on the spent yeast sediment until later in the year when the final assemblage was made. Fermented with indigenous yeasts and bacteria.

Notes from the Winemaker:

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The nutty complexity comes from oxidative handling in the cellar. The texture is fine; the well-integrated fruit tannins balance the freshness of the acid, leaving a structure which will reward ageing. I recall Winnie the Pooh and Piglet, walking to the 100 acre wood on an Autumn morning gathering acorns, chatting to one another. "Close your eyes when tasting! And don't serve too cold."

Drink between 2011 – 2016.

Wine from Certified Organic and Biodynamic Grapes.

Total acidity: 6.7 g/l **pH:** 3.44

Alcohol: 13.5% Vol. **Residual Sugar:** 3.0 g/l

Harvest dates: 31st March – 2nd April 2009

Bottled on: 11th November 2010

Released on: 1 March 2011

BIODYNAMIC WINE ESTATE

The Milton Vineyard
www.millton.co.nz
MANUTUKE GISBORNE NEW ZEALAND