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The Te Arai vineyard is five kilometres from the sea. Te Arai roughly translates to “the place where you pause before going on towards the land of eternal sunshine.” Quite appropriate for this wine, I thought. This maritime proximity underlies the wine’s unique South Pacific style. The silt soils give fragrance while the occasional incidence of botrytis, generated by the autumnal mists from the Te Arai stream, give complex texture, body and a sense of sweetness to the wine. In the Loire Valley of France, Chenin Blanc produces powerful wines of a similar character, which we refer to as our touchstone.

**Notes from the Winemaker:**

With a vibrant yellow hue, and aromas of fresh lime zest and fragrant gardenias, the 2009 is a rich, pure and elegant vintage. Subtle notes of orange blossom and bees wax, with evocative aromas of brûléed pears, allude to the delicacy of the wine. With a kiss of the sea, the minerality on the palate is long, lingering and saline.

The finely grained tannin from fruit and large barrels bind with the succulent acidity. Structurally ready for aging, a rich honeyed character will develop and intensify with time. A wine of great promise.

All grapes were hand picked (Fairtrade!) and the crushed fruit was given several hours of skin contact. Fermentation and maturation in demi-muids (large 600 litre oak barrels) allows the wine to mature and harmonise with time, and without the obtrusion of oak tannins, which would otherwise disrespect the subtle fruit aromas.

Suitable for vegetarian consumption. Serve about 12°C. Ageing potential 10 years from date of release.

Wine from Certified Organic and Biodynamic Grapes.

**Total acidity:** 7.7g/l. **pH:** 3.44

**Alcohol:** 13% Vol. **Residual Sugar:** 7 g/l

**Harvest dates:** 30<sup>th</sup> March – 8<sup>th</sup> April 2009

**Bottled on:** 3<sup>rd</sup> March 2010

**Released on:** 1<sup>st</sup> May 2011

BIODYNAMIC WINE ESTATE

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