



**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.**

We all need something light and luminous, soft and sensual as a summer sipper to enjoy while we sit and wonder. Gisborne has the soil to grow, the sky in which to dream and the climate to enjoy such a wine as our Merlot Rosé. No insecticide, herbicide or systemic fungicide have been used, as well it comes from “dry farmed” vineyards, (i.e. un-irrigated, and there isn’t even a carbon debt involved. It might just be good for you. Amazing!

The dense rose colour is startling. We talk about lumins at our place. Lumins are the measurement of the impact of light and how it may provide a visual enhancement to your soul. There’s fresh strawberry & raspberry characters with a dash of spice on the nose. Aromas to enliven your senses. Tannins as well, these could well contain the daily requirement of resveratrol so needed. A fresh dry taste, good with summer sustenance, great with friends.

**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.

Cellaring potential 3 years from the date of release. Serve chilled.

Suitable for vegan consumption. i.e. NO animals products have been used to disguise the true flavours of the grape.

Certified Organic - Bio-Gro.  
Certified Biodynamic – Demeter.

**Total acidity:** 6.9g/l **pH:** 3.38  
**Alcohol:** 12.5% **Residual Sugar:** 6.5g/l  
**Harvest dates:** 19<sup>th</sup> April 2010  
**Bottled on:** 2<sup>nd</sup> August 2010  
**Released on:** 1<sup>st</sup> September 2010

BIODYNAMIC WINE ESTATE

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