



**A haunting wine with bristling delicacy, buoyed by a noted mineral edge. Poached pear and warm croissant give a spiced and sappy appeal.**

Riverpoint Vineyard sits in the Matawhero Appellation of the Gisborne winegrowing district. The original vineyard was planted in 1978 and in 1997 this vineyard was replanted with Viognier, amongst the first commercial planting of this exotic variety in New Zealand. Situated alongside the old Waipaoa riverbed the soils here contain high levels of fine silt and silken clays and these minerals assist in producing aromatic and dense wines. Proximity to the Pacific Ocean exposes the site to a cooling sea breeze during summer and this effect plays a pivotal role in capturing a special delicacy of flavour in the grapes grown on this site.

**Notes from the Winemaker:**

The harvest of 2010 saw an extended period of warm days, producing ripe grapes, which allowed us to select the perfect window for maximum flavour and texture.

The grapes were harvested by hand, pressed with the stems and fermented quite warm with natural yeasts in both stainless steel tanks and small French oak 300 litre hogsheads.

This is a haunting wine with bristling delicacy, buoyed by a noted mineral edge. Poached pear and warm croissant give a spiced and sappy appeal. The salinity sings the proximity of the vineyard to its maritime environment. We consider the aromatic delight of Viognier will enhance and partner foods high in *Umami* flavours.

This wine has not been fined with any animal products.

Cellaring potential: 5 years from the date of release. .

Wine from Certified Organic and Biodynamic Grapes.

**Total acidity:** 5.4 g/l    **pH:** 3.79

**Alcohol:** 13.5% Vol.    **Residual Sugar:** 5.0 g/l

**Harvest dates:** 30<sup>th</sup> March – 8<sup>th</sup> April 2010

**Bottled on:** 20<sup>th</sup> February 2011

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

BIODYNAMIC WINE ESTATE

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