



"The exquisite 2007 is very similar to the 2005, which is a great thing. Taut, slightly chalky on the nose with hints of pineapple and white flowers; breathtaking tension and precision on the palate with hints of green lemon and hazelnut on the finish: a Chardonnay to make Burgundy tremble in fear! Drink over 2-8 years.."

91 points Neal Martin, www.erobertparker.com, Sept 2009

Clos de Ste Anne is a single vineyard situated on steep northeast facing slopes in the foothills of Poverty Bay. The 2007 Chardonnay comes from older plantings from the original Naboth's Vineyard ^{1 Kings Ch. 21}. The soil type is loam over calcareous sedimentary rock.

Hand harvested, then gently pressed into barriques. Wild ferment, no malo-lactic with extended ageing on spent yeast lees.

A statement in refined purity, showing powerful fragrance on the nose, while on the palate it is elegance restrained. Mouth-filling in its intensity, the long silken finish marries well with the pebbly phenolics.

An enduring wine, its crisp acidity and hint of nutty complexity imply that it will reward further ageing. It's structure and finesse reflecting the bio-dynamic culture of 20 year old vines. A wine with presence and class.

Drink Between 2009 – 2020

Suitable for consumption by for vegans.

Sealed with high quality natural cork. Store lying down.

Total acidity: 7.3 g/l **pH:** 3.39

Alcohol: 14.0% Vol **Residual Sugar:** 4.0 g/l

Harvest date: 25th March 2007

Bottled on: 5th March 2008

Released: April 2009

BIO-DYNAMICALLY GROWN GRAPES

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