



“Light yellow, with mouthfilling body and highly concentrated peach, apricot, honey and spice flavours. Dry, complex, style with great presence and personality, offering memorable drinking from now onwards” - Michael Cooper Winestate March 2008©

Clos de Ste Anne is a single vineyard situated on steep northeast facing slopes in the foothills of Poverty Bay. The 2006 Viognier comes from a section of vineyard beside the truffle forest fondly called “Les Arbres”. Hand harvested and warm fermented in 600 litre Demi-Muids wooden barrels. Wild fermentation and a partial malolactic fermentation make the fruit characters more diverse. Aromas of very ripe apricots and dried orange, a hint of Turkish delight. A glycerous rich texture has the taste residing to the far corner of your palate. The wet-stone mineral dryness presents illusions of dryness with an impressive and classic finish.

Bottled on the Property, using the finest natural cork.

Cellaring potential five years from the date of release.

Total acidity: 5.6 g/l **pH:** 3.86

Alcohol: 13.0% Vol **Residual Sugar:** 2.0g/l

Harvest dates: 1st - 3rd April 2006

Bottled on: 19th December 2006

Released on: 1st March 2008

BIO-DYNAMICALLY GROWN GRAPES

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