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Clos de Ste. Anne is a single vineyard situated on steep northeast facing slopes in the foothills of Poverty Bay. The 2009 Viognier comes from a section of vineyard beside the truffle forest fondly called "Les Arbres".

Notes from the Winemaker:

In order to enhance the ripe warming phenolic structure of this type of wine we 'crunch' the whole clusters of grapes, together with the stems, and press over an extended period. This, together with the winemaking style, allows the wine to sit in the far corner of your mouth and stimulate a sense of deliciousness to the palate. Warm fermentation in 600 litre demi muids barrels, together with 'sur lie' ageing gives the wine a sense of warmth. This vintage has the saline structure of *sake* with a spectrum of aromas of tangerine, lifted peach and quince, with sombre notes of apricot, mink fur and warm leather, a hint of cardamom lingers. The texture gives warmth to these aromas like walking on a crunchy shingle pathway through a flower garden on a summers' afternoon.

The taste is slippery and velvet smooth with a tannin grip showing beautiful harmony across the phenolic structures; it dances across the palate leaving a savoury umami saline sensation of deliciousness.

Bottled on the property, using the finest natural cork. Store lying down. Suitable for vegetarians.

Drink between 2011 – 2021.

Wine from Certified Organic and Biodynamic Grapes.

Total acidity: 5.3 g/l **pH:** 3.88

Alcohol: 14.5% Vol. **Residual Sugar:** 1.0g/l

Harvest date: 26th March 2009

Bottled on: 22nd December 2009

Released: 1st May 2011

BIODYNAMIC WINE ESTATE

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