



**“I don’t want a big fruit bomb nor a dark wine with blocky oak tannin. I want delicacy and subtle memory that is balanced with fine aromatic foods of flavour”
James Millton**

‘La Cote’ is a section of the Clos de Ste Anne vineyard, situated on steep northeast facing slopes in the foothills of Poverty Bay. ‘La Cote’ is home to a collection of modern Pinot Noir clones and like all the Millton vineyards are dry farmed and have been cultivated biodynamically since 1989. Certified biodynamic with Demeter NZ and Certified Organic with BioGro NZ.

James Millton looks to the old world for inspiration with Pinot Noir. “I don’t want a big fruit bomb nor a dark wine with blocky oak tannin. I want delicacy and a subtle memory that is balanced with fine aromatic foods of flavour” he states.

The hand harvested and sorted fruit was chilled, de-stemmed and fermented in small wooden cuves made from French Oak using indigenous yeasts.

A bright fruited, expressive nose with notes of dark cherry, juniper berry and fine burnished leather yet with a subtle hint of roses. Savoury touches add complexity to the svelte palate and the taste is firm and alert with a lively mineral edge to balance. To soften mouthfeel this wine has been fined with our own free-range egg whites, the yokes going to the kitchen for other culinary use.

Cellaring potential five years from the date of release. Suitable for vegetarian consumption. Wine from Certified Organic Grapes by BioGro NZ.

Total acidity: 6.5 g/l. **pH:** 3.70
Alcohol: 13.5% Vol. **Residual Sugar:** 2.0 g/l.
Harvested on: 20th - 21st March 2010
Bottled on: 29th November 2010
Released on: 1st December 2010

BIODYNAMIC WINE ESTATE

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