



"There's a lively debate about whether biodynamic winemaking produces superior wine, but there's no doubting the superb quality of this chardonnay from one of the country's leading exponents of biodynamics. Its rich and generously flavoured, yet crisp and tangy. A beautifully balanced wine, immensely satisfying". – Karl Du Fresne

This wine from plantings in our Opou Vineyard is comprised of a mixture of the Chardonnay clones 15, 95 and Mendoza. The grapes were selected by hand at optimum ripeness as the flavours developed. The new juice was fermented in oak barrels - 14% of which were new. Complete malolactic fermentation has given the wine softness and subtle palate weight whilst maintaining freshness. After the first selection in Spring, those barrels showing intense fruit were left to rest on the spent yeast sediment until January when the final assemblage was made. The wine was then allowed to harmonise for another 6 months before finally being put to bottle.

Chardonnay, made with all the trappings, and now in 2009 glowing with bottle maturity. The malolactic fermentation has given the wine softness and subtle palate weight whilst maintaining freshness. Chardonnay grown on the rich silt - clay soils of the Poverty Bay valley gives the wine a soft, warm mouth filling character.

The prolonged elege has contributed fragrance of fresh bread and nougat. The almond and acacia honey notes have intensified with time, with the well-integrated fruit tannins providing excellent length. For lovers of fine chardonnay.

Closed with a high quality natural cork.

Serve cool. Store lying down. Drink between 2007 – 2010.

Total acidity: 7.4 g/l **pH:** 3.49

Alcohol: 13.0% Vol. **Residual Sugar:** 4.3 g/l

Harvest dates: 19th March – 17th April 2005

Bottled on: 24th July 2006

Released on: 1st April 2007

BIO-DYNAMICALLY GROWN GRAPES

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