



"Lovely complex, mealy and minerally nose. Focused with some lemon pith notes and also a bit of fig. The palate has great concentration and freshness with lovely presence. Mouthfilling with nice acidity and hints of vanilla and spice. A lovely expressive wine. ." 92/100 Jamie Goode, www.wineadvocate.com September 2009

Derived from plantings in our Opoú Vineyard and comprised from a mixture of Chardonnay clones 15, 95 and Mendoza. The grapes were hand harvested at optimum ripeness as the flavours developed, the new juice was fermented in oak barrels – with a very small portion being new. Partial 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 later in the year when the final assemblage was made.

Chardonnay growing on the rich silt - clay soils of the Poverty Bay valley gives the wine a soft, warm mouth filling character which can be enjoyed while still quite young. These wines have the ability to go on and harmonise in the bottle for at least another 5 years developing greater complexity with more honeyed characters.

Notes from the Winemaker:

The prolonged *élevage* has contributed fragrance of bush honey and marzipan. Charming in its elegance, the wine is finely textured with the well-integrated fruit tannins balancing the freshness of the acid, a structure which will reward ageing. A wine to beguile over many seasons, watch it evolve.

Serve cool.

Closed with a high quality natural cork. Store lying down.

Suitable for consumption by vegetarians.

Drink between 2009 – 2015

Certified Organic with BioGro NZ.

Total acidity: 7.3 g/l **pH:** 3.40

Alcohol: 14.0% Vol. **Residual Sugar:** 2.5 g/l

Harvest dates: 10th April 2007

Bottled on: 24th June 2008

Released on: 1st May 2009

BIODYNAMIC WINE ESTATE

The Millton Vineyard

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