



This wine has brightness and clarity of light and aroma. It is well gathered and has harmony across the overall taste. There is an air of antiquity in this style yet a new world lift which makes for a very satisfying glass of wine. Warm and delicious, fine yet complex reflecting its true sense of belonging.

Opou Vineyard is an old vineyard planted with a mixture of Chardonnay selections. The soil type is complex clay loam over river derived silts giving wines of aroma and texture. Hand-picked grapes were gently pressed with the resulting juice being put into small French Oak barrels where they waited until the fermentation started in its' own time. Only 12% of the oak was new however 100% of the wine enjoyed the secondary malo-lactic fermentation to soften the palate and increase texture. For over 12 months the wine aged in oak, then was assembled in stainless steel tanks to rest before being bottled on the property.

Notes from the Winemaker:

Immediately the eye is stimulated by the shining brightness this wine gives off. We call it luminosity. It is yellow and very clear. While the aromas are in the stone fruit spectrum centred around nectarine and apricot there are floral hints of white petals and clover honey.

The wine has a clean fresh taste with a hazelnut and oatmeal mouth filling complexity. With a little time in the glass and more contact with air the delicious taste progresses towards a long and rounded feeling in the mouth clipped by sensitive acidity and framed by silken tannins.

Drink between 2012 – 2016.

- Wine from Certified Organic and Biodynamic Grown Grapes.
- Bottled on the Property.
- Dry Farmed. Carbon negative.

Total acidity: 5.3g/l **pH:** 3.57

Alcohol: 13.5% **Residual Sugar:** 3.8g/l

Harvest dates: 20th March – 6th April 2011

Bottled on: 20st September 2012

Released on: 1st October 2012

BIODYNAMIC WINE ESTATE

The Milton Vineyard
www.milton.co.nz
MANUTUKE GISBORNE NEW ZEALAND