



This wine has a beautiful colour of light green. It has a flourish of candied limes, with soft ripe grapefruit, and a zesty mouth watering finish.

2007 was another excellent vintage giving fully ripened clean grapes. Grown bio-dynamically without the use of herbicide, insecticide, soluble fertilisers or systemic fungicides we apply special herbal preparations as well as sulphur and minute amounts of copper to aid the health of the grapevine.

Compost is used to help harmonise the soil food web. Not only that, but, over the years, we have found the way to bring this particular wine up in the winery without adjusting the natural sugars or the acidity.

Low in alcohol and semi dry (halb-trocken in Germany) in taste there is a unique calcified character, which is sometimes seen in classic Rieslings from the old world. This helps which harmonise the acid, phenolics and fruit sweetness. Vine age going back to 1981 help build the honeyed spice texture in the mouth.

That these vines grow in the unique conditions of the Gisborne appellation is being now considered extraordinary due to the "perceived" climatic conditions where "they say" it is too warm or humid. Here, now, you have a wine that reveals its own true character which has been uninterrupted by science, grown as freely as possible and made by someone who, at an early age, was introduced to classic Riesling. This is a wine that commands respect for the term "a sense of place" – Terroir

In keeping with the immediate trend, this hedonistic wine has been sealed with a Stelvin closure.

Serve chilled. Ageing potential from date of release 15 years.

Total acidity: 7.0g/l **pH:** 3.29

Alcohol: 9.0% **Residual Sugar:** 27.0g/l

Harvest dates: 20th April 2007

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BIO-DYNAMICALLY GROWN GRAPES

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