



"A nose that dances like white blossoms in the wind. Off-dry. Apple puree notes, very pure, very floral, very pretty." 16/20 Tamlyn Currin for JancisRobinson.com March 2010

The Opoú vineyard originally planted in 1969, where rich (robust) Waihirere silt loam soils nurture the roots of the Chardonnay and Riesling planted within. A hedge of Navel oranges run through the centre of the vineyard, 'sharing of astrality' it is said, and perhaps allowing the Riesling to evoke aromas of citrus blossom and higher ethers.

Notes from the Winemaker:

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 to harmonise the acid, phenolics and fruit sweetness. Vine age going back to 1981 help build the honeyed spice texture in the mouth and now with very recent plantings of newly imported selections this add lifted citrus fruits aromas and textures.

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. This wine is now considered a New Zealand Classic – Michael Cooper

The 2011 vintage was cold and trying. Hard selection in the vineyard from already low-yielding vines has given the wine lift and vibrancy with the palest of lemon shine with a wash of green.

Freshly squeezed limes and citrus blossoms give way to the salivating juicy acidity. On a fruity tangent, whilst youthful this wine quickly develops complexity, notes of 'ferner' & honeycomb adding to its charm.

Powerful and yet delicate, the minerality of the palate forming the basis as the waves of flavour & fresh acidity orchestrate their union and with a food friendly phenolic baseline. Perfectly balanced and incredibly more-ish.

Serve cool. Ageing potential from date of release 15 years. Certified Organic.

Total acidity: 7.9g/l **pH:** 3.11

Alcohol: 10% **Residual Sugar:** 46g/l

Harvest dates: 18th March 2011 (early!)

Bottled on: 21st September 2011

Released on: 1st November 2011

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B I O D Y N A M I C W I N E E S T A T E