



**This is a full flavoured powerfully scented Gewürztraminer with deep spice layered texture, a hint of acidity and haunting tranquil savoury pucker.**

Riverpoint is a special little appellation in the heart of the Gisborne winegrowing district, down the cul-de-sac of Riverpoint Road, home of several famous wineries, and close enough to the ocean to offer a whiff of cooling sea air on those beautiful intoxicating hot summers' afternoons.

"Don't stand on the shoulders of giants!" my learned seniors say and it was in this area that my old friend Denis Irwin, founder of Matawhero Wines produced those iconic gewürztraminer wines in the late 1970's. So I stayed out of his space until his tenure ceased. Then, with secateurs in hand, I scoured the country finding the remnants of the old original "GT" clonal material leading to successfully re-introducing these relics back to Riverpoint Road. Of other note this is the place where Annie's grandfather used to 'over-winter' the draft horses, from their daily plod on the family farm of "Opou". It is as well right on the spot where the famed Te Kooti camped having returned from exile on the Chatham Islands, before the Matawhero massacre. All good spicy stuff really, I would have thought. .

OK, so this first 2010 harvest has been a devil, and delight. Harvested by hand, in the presence of a TV crew, the fresh grapes sat of the apricot coloured skins for two nights and developed a deep spice aroma similar to forgotten kumara, baked in a wood fired oven, with cardamom and star anise with a little piece of pancetta. The juice fermented for over 18 months developing further spice and layered complexity from the yeast contact and a silken softening from the feral bacteria. Curious like a mischievous child yet shades of brilliance in the fore and after taste I think even a giant may have to reach out for. Not fined. A slight haze will appear with time and warmth.

Drink anytime before 2015, maybe later.

**Total acidity:** 5.4 g/l    **pH:** 3.79  
**Alcohol:** 13.8% Vol.    **Residual Sugar:** 5.0 g/l  
**Harvest dates:** 31<sup>st</sup> March 2010  
**Bottled on:** 21<sup>st</sup> September 2011 (very late)  
**Released on:** 1<sup>st</sup> 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