



A haunting wine with bristling delicacy, buoyed by a noted mineral edge. Poached pear and warm croissant give a spiced and sappy appeal. The salinity sings the proximity of the vineyard to its maritime environment.

Riverpoint Vineyard sits in the Matawhero Appellation of the Gisborne winegrowing district. The original vineyard was planted in 1978 and in 1997 this vineyard was replanted with Viognier, amongst the first commercial planting of this exotic variety in New Zealand. Situated alongside the old Waipaoa riverbed the soils here contain high levels of fine silt and silken clays and these minerals assist in producing aromatic and dense wines. Proximity to the Pacific Ocean exposes the site to a cooling sea breeze during summer and this effect plays a pivotal role in capturing a special delicacy of flavour in the grapes grown on this site.

Notes from the Winemaker:

The climate for the 2011 harvest was cool throughout, however very selective hand picking and careful handling of the fruit in the cellar delivered a wine with lifted floral characters and a crisp clear, precise finish.

The Viognier was harvested by hand, fermented in stainless steel tanks and small French oak hogsheads.

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Drink between 2013 – 2018.

Wine from Certified Organic and Biodynamic Grapes. Suitable for vegans.

Total acidity: 4.7 g/l **pH:** 3.76

Alcohol: 14.0% Vol **Residual Sugar:** 7.1 g/l

Harvest dates: 4th – 13th April 2011

Bottled on: 8th November 2012

Released on: 1st February 2013

BIODYNAMIC WINE ESTATE

The Millton Vineyard
www.millton.co.nz
MANUTUKE GISBORNE NEW ZEALAND