

25<sup>th</sup>  
VINTAGE  
1984-2008



## CRAZY by NATURE

### SHOTBERRY CHARDONNAY

GISBORNE 2008

NEW ZEALAND WINE

MADE FROM CERTIFIED ORGANIC GRAPES

*Millton*

**Shotberries are the intense little grapes for which the Mendoza clone of Chardonnay is renowned. The 2008 harvest was excellent, producing ripe grapes and full flavours. Made in an uncomplicated style with the freshness of an ocean breeze and the texture of fine silt loam.**

**“In 1984 they thought we were crazy to grow our grapes organically. We’ve spent the last twenty-five years proving that they were right! Now, it seems everybody wants to be crazy, and that’s just what this planet needs. Crazy by Nature – makes perfect sense.”**

A blend from our biodynamic Estate vineyards in the Gisborne winegrowing district. The original Riverpoint parcel was planted in 1978. 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. As well, the 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 from this site. Our Opou vineyard gives the wine a soft, warm mouth filling character, which can be enjoyed while still quite young. Shotberries are the intense little grapes for which the Mendoza clone of Chardonnay is renowned.

The 2008 harvest was excellent, producing ripe grapes and full flavours. Made in an uncomplicated style with the freshness of an ocean breeze and the texture of fine silt loam. Aromas of white peach and tropical notes with a vibrant palate, a hint of oak adding subtle complexity. The alluvial soils are reflected in the wet-stone minerality of the finish. A glass of Gisborne Sunshine!

A versatile food wine, particularly suitable with seafood, cheeses and summer salads.

Drink between 2009 – 2012

Fined with casein therefore suitable for consumption by vegetarians. Certified Organic.

**Total acidity:** 7.7g/l **pH:** 3.53

**Alcohol:** 12.5 %Vol.

**Residual Sugar:** 6.6g/l

**Harvest dates:** 2<sup>nd</sup> April 2008

**Bottled on:** 24<sup>th</sup> February 2009

**Released on:** 1<sup>st</sup> October 2009

BIODYNAMIC WINE ESTATE

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