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Clos de Ste. Anne is a single vineyard situated on steep northeast facing slopes in the foothills of Poverty Bay. The Syrah is grown in a little bowl high up in the slopes of this estate. Protected on all sides by the topography, it faces directly into the north west and is best described as *The Crucible*.

Notes from the Winemaker:

Hand harvested grapes were chilled prior to destemming and then gently placed in small 1000 litre wooden "cuves" for the fermentation. Allowed to warm the natural fermentation then started on its' own accord and each 8 hours the red grape skins were pushed into the seething mass of fermenting juices. Purple-hued and a complex luminosity, the white pepper enhances the beautiful ripeness with violets, writers ink and dark chocolate adding to the feral compounds of the aroma. The hint of yellow flower aromas is contributed from the co-fermentation of 5% whole cluster of Viognier grapes.

The palate is forward, yet sweet, with rich full flavours followed by a silken acidity; with elegant rather than aggressive tannin, this is a big wine. Black as thunder and sweet as a teenage kiss.

The savoury acidity is Pinot silk-like, that flows leaving a current of tantalising dark fruit on a warm landing.

Bottled on the property, using the finest natural cork. Store lying down. This wine also enjoys a time to rest in a decanter before serving. Suitable for vegans and vegetarians. Unfined and unfiltered.

Drink between 2015 – 2020.

Wine from BioGro Certified Organic and Demeter Certified Biodynamic Grapes.

Total Acidity: 6.1g/l **pH:** 3.67

Alcohol: 14.5% Vol. **Residual Sugar:** 2.0 g/l

Harvested: 31st March – 10th April 2013

Bottled: 3rd September 2014

Released: 1st March 2015

BIODYNAMIC WINE ESTATE

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