



I love this wine. Its lifted fragrance and puckered texture beg a collection of foods and a group of friends. Picked by hand, fermented on skins for 42 days. Bottled in the spring without any fining or filtration, this cloudy wine offers a perfect journey from our place to your glass. With Love and Gratitude. Libiamo! Lets drink!

Why make these wines? Some call them “orange”, others will have them labelled as “natural”. My take is that of a journeyman winegrower, travelling to distant lands where the light, colour and culture is different. Where time passes at a different pace and food is a heritage shared by many on a long platform of multiple generations. It is about rhythm and the circumnavigation of the planet Saturn around the sun and how these 29 years set about a revised process of thoughts and values. The next generation, my children’s age, want a different taste, something which is completely un-manipulated and doesn’t leave a debt or burden on the planet.

So why Gewurztraminer and why Libiamo? Our Riverpoint Vineyard, in which the grapes for this wine are grown, is within breathing distance from the South Pacific Ocean and gives a saline haunt to this complex wine. The vines are collected from heritage vines repatriated back to where they initially came. Libiamo is a tribute to Verde’s opera, La Traviata, the cast singing with gusto and swaying with harmony, forever clasping a glass of wine. With Love and Gratitude.

Notes from the Winemaker:

I love this wine. Its lifted fragrance and puckered texture beg a collection of foods and a group of friends. Picked by hand, gently destemmed, placed in large open top wooden barrels to ferment, for 42 days, then pressed after the “pucker” developed to a mouth-watering savouriness. Settled in demi-muids until spring, the cloudy wine was then taken from barrel and given a little sulphur dioxide to ensure that perfect journey from our place to your glass. Nothing else added and nothing taken away. Freedom.

Libiamo! Lets drink!

Wine from BioGro Certified Organic and Demeter Certified Biodynamic Grapes.

Total Acidity: 5.0g/l **pH:** 3.97

Alcohol: 13.3% Vol **Residual Sugar:** Nil

Skin Contact: 42 days

Added SO₂: 40mg/l

Harvest Date: 28th March 2013

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BIO DYNAMICALLY GROWN GRAPES

119 Papatu Road CMB 66 Manutuke Gisborne New Zealand
Tel +64 6 862 8680 Fax +64 6 862 8869 www.millton.co.nz