



**With aromas of fresh lime zest and fragrant gardenias, this wine is softened by a natural malo-lactic fermentation which gives warmth and deliciousness to the taste. The wine will mature over a long time, yet now has flavours of fine wool and bush honey including quince and ripe bouche pear with a long tingling aftertaste.**

The Te Arai vineyard is five kilometres from the sea. "Te Arai" roughly translates to "the place where you pause before going on toward the land of eternal sunshine." Quite appropriate for this wine, I thought. This maritime proximity underlies the wine's unique South Pacific style. The silt soils give fragrance while the occasional incidence of botrytis, generated by the autumnal mists from the Te Arai stream, give complex texture, body and a sense of sweetness to the wine. In the Loire Valley of France, Chenin Blanc produces powerful wines of a similar character, which we refer to as our touchstone.

**Notes from the Winemaker:**

Over the years our determination to produce one of the world's best wines from this variety is a seasonal challenge and a bottled fantasy. Up to four selections are made in the vineyard when we hand harvest the grapes. On the crush pad the stems are discarded as these grapes give up their juice very easily during the long slow press cycle. The juice is collected together and allowed to settle for only a short time as we

need to keep the fine sediments, for it is here that all the nutrients lie which satisfy a well behaved fermentation. The fermentation and maturation take place in demi-muids (large 600 litre oak barrels) and stainless steel tanks. The wine matures in these vessels over time, and without the obtrusion of oak tannins, which would otherwise disrespect the subtle fruit aromas.

Final clarity has been achieved naturally with no further additions. Serve about 12°C and allow to breathe for as long as you think best. Ageing potential is at least 10 years from date of release.

Wine from BioGro Certified Organic and Demeter Certified Biodynamic grapes. Estate bottled.

**Total acidity:** 4.8g/l **pH:** 3.80

**Alcohol:** 13.5% Vol **Residual Sugar:** 7.2 g/l

**Harvest dates:** 15<sup>th</sup> – 20<sup>th</sup> April 2013

**Bottled on:** 21<sup>st</sup> November 2013

**BIO DYNAMICALLY GROWN GRAPES**

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