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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 2014 Chardonnay comes from older plantings in the original Naboth's Vineyard ^{1 Kings Ch. 21}. The soil is young; a type of loam with volcanic ash and pumice over calcareous sedimentary rock. At 4,000 vines per hectare this vineyard is dry farmed and weeded by hand. Each shoot is individually positioned upwards to capture all the sunlight.

Notes from the Winemaker:

The 2014 vintage is again an energetic, luminous wine. The hand-harvested grapes were gently pressed into barriques and the young juice underwent natural fermentation with vineyard yeasts. Only 10 months on primary yeast lees offers a biscuity richness to the primary fruit. Biodynamically we often talk about luminosity and this wine has a lovely brightness and smells like yellow. Exotic perfumes of acorns, pineapple, and tangy white peach welcome the finesse and delicacy combined with a full rich palate.

A calcification of dryness is felt on the middle of the tongue with enhanced minerality, for which this vineyard is now well recognised, contributing to a palate of intense interest. Aging on the spent yeast lees for over ten months, without the use of sulphur dioxide, adds sweet yeast and shortbread and fills the mouth with a toasty, nutty richness. This incredible wine has length, breadth and tension and very good ageing potential.

Bottled on the property. Store lying down. Serve chilled. This wine enjoys a time to rest in a decanter before serving. Unfined. Contains no animal products.

Drink from 2016 – 2025.

Wine from BioGro Certified Organic and Demeter Certified Biodynamic Grapes.

Total Acidity: 5.9g/l **pH:** 3.41

Alcohol: 13.5% Vol **Residual Sugar:** 3.5g/l

Harvested: 10th March 2014

Bottled: 9th March 2015

Released: 1st March 2016

BIODYNAMIC WINE ESTATE

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