



This wine has brightness and clarity of light and aroma. It is well gathered and has harmony across the overall taste. There is an air of antiquity in this style yet a new world lift which makes for a very satisfying glass of wine. Warm and delicious, fine yet complex reflecting its true sense of belonging.

Opoú Vineyard is an old vineyard planted with a mixture of Chardonnay selections. The soil type is complex clay loam over river derived silts giving wines of aroma and texture. Hand-picked grapes were gently pressed with the resulting juice being put into small French Oak barrels (18% new oak) where they waited until the fermentation started in its' own time. Selected barrels enjoyed a secondary malolactic fermentation to soften the palate and increase texture. After 15 months of aging in oak, the wine was then assembled in stainless steel tanks to rest before being bottled on the property.

Winemaker Notes:

Immediately the eye is stimulated by the shining brightness this wine gives off. We call it luminosity. Floral aromas of orange and white blossom lead into a clean fresh taste with hazelnut and oatmeal mouth filling complexity.

With time in the glass the taste progresses towards a long and rounded mouth feel clipped with cleansing acidity and framed by silken tannins. Unfined. Contains no animal products.

Drink between 2015 – 2025

- BioGro Certified Organic
- Demeter Certified Biodynamic
- Grown and Bottled on the Property
- Dry Farmed
- Carbon Negative

Total acidity: 7.3g/l **pH:** 3.67

Alcohol: 14.0% Vol **Residual Sugar:** 4.0g/l

Harvest dates: 11th March 2014

Bottled on: 11th August 2015

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BIO DYNAMICALLY GROWN GRAPES

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