



This vintage has the saline structure of *sake* with a spectrum of aromas of caramel, baked pears, apple tart and sombre notes of starchy rice paper, warm leather, a hint of fennel, liquorice and aniseed. Think Umami.

Clos de Ste. Anne is a single vineyard situated on steep northeast facing slopes in the foothills of Poverty Bay. The 2015 Viognier comes from a section of vineyard in the lie of the forest that we fondly call 'Les Arbres'.

Notes from the Vigneron:

In order to enhance the ripe warming phenolic structure of this type of wine we 'crunch' the whole clusters of grapes, together with the stems, and press over an extended period. This, together with the winemaking style, allows the wine to sit in the far corner of your mouth and stimulate a sense of deliciousness to the palate. Warm wild fermentation in 600 litre demi-muid barrels, together with complete malo-lactic fermentation and 'sur lie' ageing gives the wine a sense of warmth.

This vintage has the saline structure of *sake* with a spectrum of aromas of caramel, baked pears apple tart and sombre notes of starchy rice paper, warm leather, a hint of fennel, liquorice and aniseed. Think Umami.

The texture gives warmth to these aromas like a satin sheet. It is cosy and relaxed, walking on a crunchy shingle pathway through a flower garden on a summers' afternoon. The taste is velvet smooth with a tannin grip showing beautiful harmony across the phenolic structures; it dances across the palate leaving a savoury umami saline sensation of deliciousness.

Bottled on the property. Complete malo-lactic fermentation. Wild yeasts. Unfined. Contains no animal products.

Drink from 2017 - 2020.

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

Total Acidity: 5.3g/l **pH:** 3.83
Alcohol: 14.0% Vol. **Residual Sugar:** 4.9g/l
Harvested: 25th March 2015
Bottled: 9th March 2016
Released: 1st October 2017

BIODYNAMIC WINE ESTATE

Domaine Clos de Ste. Anne Papatu Road Manutuke Gisborne New Zealand
Tel +64 6 862 8680 james@millton.co.nz www.millton.co.nz