



“I don’t want a big fruit bomb or a dark wine with blocky oak tannin. I want delicacy and subtle memory that can accompany aromatic foods with flavour” - James Millton

‘La Cote’ is a section of the Clos de Ste Anne vineyard, situated on steep northeast facing slopes in the foothills of Poverty Bay. ‘La Cote’ is home to a collection of modern Pinot Noir clones and like all the Millton vineyards is dry farmed and has been cultivated biodynamically since 1989.

I look to the old world for inspiration with Pinot Noir. “I don’t want a big fruit bomb, or a dark wine with blocky oak tannin. I want delicacy and a subtle memory that can accompany aromatic foods with flavour”.

A selection of specific slopes and planting comprise our decision as to where to source the fruit from for this wine. The soils comprise dense clay over sandstone, including the surrounding manuka scrubs nearby, giving fruit of smallish bunches and moderate vigour. The grapes are harvested by hand, chilled, sorted and de-stemmed uncrushed into small wooden cuves for prolonged fermentation using natural yeasts. Pressing takes place after one lunar phase – 28 days where the wine rests for a time more until being put to barrel. .

Winemaker Notes:

A bright fruited, expressive nose, with notes of dark cherry, juniper berry and an intriguing hint of fennel and manuka flower. There is a savoury taste with firm tannins and ripe fruit finishing with a lively mineral edge to balance. Fined with free range egg whites.

Enjoy, with friends, lamb and other fine grilled pieces.

Cellaring potential is five years from release.

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

Total acidity: 5.5g/l **pH:** 3.85

Alcohol: 13.5% Vol **Residual Sugar:** 0.05 g/l

Harvested on: 13th March 2015

Bottled on: 28th July 2016

Released on: 1st October 2016

BIO DYNAMICALLY GROWN GRAPES

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