



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 was first planted in 1969. Here there is a mixture of Chardonnay selections mostly from Mendoza selections. The soil type is complex clay loam over river derived silts giving wines of aroma and texture. Hand-picked grapes were chilled and pressed directly to small French Oak barrels (15% 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:

I like the immediate eye appeal which 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. It smells like yellow and tastes like the words from AA Milne.

With time in the glass the taste progresses towards a long and rounded mouth feel clipped with cleansing acidity and framed by silken tannins. It is soft and appealing and the mouth flavours have not been altered with any additional fining from animal products so it is an honest expression from our place to your face. Enjoy.

Drink between 2016 – 2025

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

Total acidity: 5.7g/l **pH:** 3.65

Alcohol: 13.0% Vol **Residual Sugar:** 2.0g/l

Harvest dates: 10th April 2016

Bottled on: 29th July 2016

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BIO DYNAMICALLY GROWN GRAPES

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