



**The colour of a tear drop, a mouth-watering tingle of limes and the smile of a passing angel with succulent fruit, acid and phenolic balance.**

The Opo vineyard, originally planted in 1969, has rich Waihirere silt loam soils that nurture the roots of the Chardonnay and Riesling planted within. A hedge of Navel oranges runs through the centre of the vineyard, 'sharing of astrality' it is said, and perhaps allows the Riesling to evoke aromas of citrus blossom and higher ethers.

**Notes from the Winemaker:**

Semi dry in taste there is a unique calcified character, which is sometimes seen in classic Rieslings from the old world. This helps to harmonise the acid, phenolics and fruit sweetness. Vine age going back to 1981 helps build the honeyed spice texture in the mouth and now with very recent plantings of newly imported selections this adds lifted citrus fruit aromas and textures.

Here now, you have a wine that reveals its own true character which has been uninterrupted by science, grown as freely as possible and made by someone who, at an early age, was introduced to classic Riesling in Germany. This is a wine that commands respect for the term "a sense of place" – Terroir.

Harvested from very low yielding mixed aged vines, clones 94, 49 and 198-19, pruned in classic "halb-bogen style to give maximum air and light. Harvested by hand, either whole bunch pressed or skin contacted depending on vine age and seed ripeness. No additions and fermented under pressure at 12 degree C. Left sur lie for 6 months. The colour of a tear drop, a mouth-watering tingle of limes and the smile of a passing angel with succulent fruit, acid and phenolic balance. To me its all about the quenching acidity, lime. Full of luminosity this wine will, in time, develop more complexity with honeycomb and classic "ferner" characters. Un-fined. Serve cool.

Ageing potential from date of release: 15 years.

- BioGro Certified Organic
- Demeter Certified Biodynamic
- Grown and bottled on the property
- Dry farmed and carbon negative

**Total acidity:** 8.5g/l **pH:** 3.10

**Alcohol:** 8.5% vol **Residual Sweetness:** 36g/l

**Harvest dates:** 14<sup>th</sup> April 2015

**Bottled on:** 22<sup>nd</sup> February 2016

**Released on:** 1<sup>st</sup> March 2017

**BIO DYNAMICALLY GROWN GRAPES**

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