



**A skin fermented wine combining the field blend of the classic combination of Viognier, Marsanne and Muscat grown in our own vineyards. Picked by hand, fermented and aged on skins for 200 days, aged in our cellars and bottled on the property. This cloudy wine offers a perfect example of a true expression of our work and the fruits of our labours. With love and gratitude. Libiamo! Lets drink!**

Inspired by time, our intuition, the influence of younger generations, especially our children Monique and Sam, yet respecting the antiquity of famous operas, joy, happiness, song and most of all the pleasure of drinking. We call this wine Libiamo; "let's drink".

A field blend is a classic combination of Viognier, Marsanne and Muscat all grown in our own vineyards. Picked by hand, fermented and aged on skins for 200 days the wine was then pressed and rested in older demi-muid French oak barrels. This cloudy wine offers another perfect example of a true expression of our work and the fruits of our labours. Very minimal (20mg/l) sulphur dioxide added at bottling.

We closed this wine with natural cork because we prefer it this way. It also adds to the fifth phenolic of taste. Warm the wax in the palm of your hand, insert the corkscrew directly and gently ease the cork out allowing the softened wax cap to remain on the top of the cork and a clear bottle neck. Magic! Your mouth will water...

**Notes from the Winemaker:**

This wine is rich and sensual with an adoring complexity. It is cloudy from natural sediments and soft yet drying to the taste. It smells very clearly of its origins in terms of place and fruit. An exciting, lifted nose with cardamom spice, white stonefruit and tropical muscat floral notes. Complex in structure, with a gentle phenolic tension and underlying salinity. Once opened, this wine will last, even improve, for a number of days afterwards, so take your time, savour and drink in moderation, with love and gratitude, but always remember to keep another bottle handy!

- BioGro Certified Organic
- Demeter Certified Biodynamic
- Grown and Bottled on the Property
- Dry Farmed. No animal products used

**Total Acidity:** 4.7g/l **pH:** 4.05

**Alcohol:** 13% Vol **Residual Sugar:** 0g/l

**Skin Contact:** 200 days

**Total SO<sub>2</sub>:** 20mg/l

**Harvest Date:** 31 March 2016

**Bottled:** 19 December 2016

**Released:** 1<sup>st</sup> September 2017

**BIO DYNAMICALLY GROWN GRAPES**

119 Papatu Road CMB 66 Manutuke Gisborne New Zealand  
Tel +64 6 862 8680 Fax +64 6 862 8869 [www.millton.co.nz](http://www.millton.co.nz)