



**I love this wine. Its lifted fragrance of cardamom and Moroccan market spice, pink rose petal and a puckered texture beg a collection of foods and a group of friends. Picked by hand, fermented on skins for 86 days then pressed to old barrels. Bottled later without any fining or filtration. It is cloudy and offers a perfect journey from our place to your glass. With Love and Gratitude. Libiamo! Let's drink!**

This is our fourth vintage of this ancient style of wine. 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".

Grown in our Riverpoint vineyard, the grapes are hand harvested and gently de-stemmed into upright wooden vessels sourced from France. Here the fruit sits and assimilates its origins and the surrounding resonance of the persons who care for it. Nothing is added, nothing is taken away. No temperature control. No yeasts. Fermentation is assisted by careful mixing of the grapes and their juices. When the vigour has settled, a cover is used to keep it warm and safe. At a later time we press the wine to barrels and leave it to sit until Spring when it is then taken away from its sediments, settled and bottled, without filtration. Minimal sulphite is used throughout. Closed with natural cork, because we prefer it this way, it also adds to the five phenolics of taste, and upon opening makes a sound which is less heard of in these modern times and still makes your mouth water...

**Notes from the Winemaker:**

This wine is lifted with hints of cardamom, fennel seed and turmeric. A Moroccan market spice delight. There is an adoring complexity, rich with sweet sensations. It is cloudy from natural sediments, soft yet drying to the taste. It smells very clearly of its origins in terms of place and fruit. There is deep spice and almost waxy root crops, yet with lively pink rose aromas. It isn't quaint, nor is it fruity. The taste is long and intense. 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!

Wine from BioGro Certified Organic and Demeter Certified Biodynamic Grapes.

**Total Acidity:** 4.7 g/l **pH:** 4.04

**Alcohol:** 12.5% Vol **Residual Sugar:** 0.0 g/l

**Skin Contact:** 86 days

**Total SO<sub>2</sub>:** 15 mg/l

**Harvest Date:** 20<sup>th</sup> March 2016

**Bottled:** 10<sup>th</sup> Nov 2016

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

**BIO DYNAMICALLY GROWN GRAPES**

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