



Gisborne has the soil to grow, the sky in which to dream, and the climate to enjoy such a wine as our Te Arai Rosé.

This sensual summer sipper is best enjoyed with friends during long lunches or intoxicating barbeques in the cool of the evening.

Gisborne has the soil to grow, the sky in which to dream, and the climate to enjoy such a wine as our Te Arai Rosé. No insecticide, herbicide or systemic fungicide has been used in its production. The grapes come from “dry farmed” vineyards, (i.e. un-irrigated), and there isn’t even a carbon debt involved. It might just be good for you!

The light sensual colour makes a new twist to our long standing style of Rose. We love drinking wines from Provence so now we share with you this expression. We talk about lumens at our place. Lumens are the measurement of the impact of light and how it may provide a visual enhancement to your soul.

There are fresh wild berry characters and a dash of spice on the nose – aromas to enliven your senses. Tannins as well; these could well contain the daily requirement of resveratrol so needed.

Notes from the Winemaker:

Te Arai Rose is made from hand harvested selections of Syrah and Pinot Noir with the lift in fruit from some Viognier grapes. This wine is stunning. The bunches were de-stemmed and squashed into tanks for 24 hours to extract the luminous darker colours from the skins and then pressed to cool dark tanks awaiting fermentation. This cold fermentation with indigenous yeasts helps keep the delicate fruit flavours and soft gentle roundness of palate. Serve chilled.

Cellaring potential 3 years from date of release, but best before the next sunset.

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

Total acidity: 4.2 g/l **pH:** 3.78

Alcohol: 13.5% Vol **Residual Sugar:** 5.0 g/l

Harvest dates: 15th April 2016

Bottled on: 23rd August 2016

Released on: 1st October 2016

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