



*The Millton Vineyard has gained a world-renowned reputation for this unique and old grape variety. Several writers have stated that our Chenin Blanc are rated "the best examples in the world, outside of the Loire."*

These wines show an array of crisp fruit characters, which develop into intensive harmony with age. As a grapevine it likes best to grow in a maritime climate therefore giving wines that are fabulous when partnered with seafood. At its origins in France it is the basis of the powerful wines from the Loire Valley where the silt/limestone soils and Atlantic Ocean influence the individual style of wine. At Millton we choose a *South Pacific Style* of production by capturing the distinctive fruit aromas matched with tingling creamy acidity embraced by over 24 years of biodynamic growing culture

Frost severely restricted yields in 2006 but enhanced the ripeness in the diminished crop. This wine has an extra dimension gained from the inclusion of selections from the Clos Monique sub-section of Te Arai Vineyard as well as seriously ripe fruit from the Clos de Ste. Anne. All grapes were hand picked and given several hours of skin contact. These fully ripened grapes were harvested without

incidence of botrytis giving a fragrant dry wine. Fermentation in large oak barrels (demi-Muids 600 litre) allows the wine to mature (grow up) and harmonise with time and without the obtrusion of oak tannins which otherwise disrespect the subtle fruit aromas

A powerful ripe style, ocean fresh acidity, with aromas of waxy pears, quince. A nerve of fine acidity dances with the lineal minerality, which provides balance to the richness of fruit. Lanolin and honey will intensify over time. Closed with high quality natural cork. Serve about 12°C. Store lying down. Ageing potential 15 years from date of release.

**Total acidity:** 9.2g/l. **pH:** 3.53

**Alcohol:** 12.0 % Vol. **Residual Sugar:** 6.2g/l.

**Total Extract:** 30.7g/l.

**Harvest dates:** 31<sup>st</sup> March – 10<sup>th</sup> April 2006

**Bottled on:** 23<sup>rd</sup> February 2007

**Released on:** 1<sup>st</sup> April 2007

BIO-DYNAMICALLY GROWN GRAPES