



I love this wine. It's Chenin Blanc from an old wizard. There is light dried straw much like the Scarecrow and yet with the pear prettiness of Dorothy. Fermentation on skins for 14 days in Amphora then pressed and bottled without fining or filtration. It is slightly cloudy and offers a perfect journey from our place to your glass. With Love and Gratitude. Libiamo! Let's drink!

Chenin Blanc, our most favourite grape.

Grown in our Te Arai Vineyard, they were hand harvested and gently de-stemmed before being bucketed into the amphorae. These are a 500 litre clay vessel which were made in Spain, a tinajas in fact. 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 the amphorae are sealed. A little time is allowed for the solids to settle. 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 slightly cloudy and the first smell is of olive stone and almost briny, there is light dried straw much like the scarecrow and yet with the pear prettiness of Dorothy . A touch of honey and a whisper of almond are present The acidity is round, but refreshing and then there's heaps of long chained tannin giving a very long textured pucker and a drying finish. It is cloudy from natural sediments, and smells very clearly of its origins in terms of place and fruit. 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. Handmade..

- BioGro Certified Organic
- Demeter Certified Biodynamic
- Grown and bottled on the Property.
- Dry farmed
- Unfined. Contains no animal products.

Total Acidity: 6.0 g/l **pH:** 3.93

Alcohol: 12% Vol

Sugar: 1.1 g/l

Harvest Date: 06th April 2018

Bottled: 19th February 2019

BIO DYNAMICALLY GROWN GRAPES

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