



The fruity aromas of apricot and acacia blossom combine a fullness and luscious satin texture with layers of quenching tannins derived from skin fermented fruit and salinity from the vineyards proximity to the South Pacific ocean.

Riverpoint Vineyard sits in the Matawhero Appellation of the Gisborne winegrowing district. The original vineyard was planted in 1978 and in 1997 this vineyard was replanted with Viognier, amongst the first commercial planting of this exotic variety in New Zealand. Situated alongside the old Waipaoa riverbed the soils here contain high levels of fine silt and silken clays and these minerals assist in producing aromatic and dense wines. Proximity to the Pacific Ocean exposes the site to a cooling sea breeze during summer and this effect plays a pivotal role in capturing a special brackish salty aroma and a soft satin flavor. Muscat petit Grains was planted at Riverpoint in 2011 and Marsanne was planted in Opou Vineyard in 2010.

Notes from the Vignerons:

The Viognier was harvested by hand, fermented in a mix of 300 litre French oak barrels and stainless steel tanks with native yeasts.

The 2018 is special. Hand harvested fruit is crunched and left for a while before pressing to 300L barrels. Whole bunches are fermented on skins for 30 days and then pressed. A haunting wine with bristling delicacy, buoyed by a noted mineral edge the poached pear and red capsicum flavours give a spiced and sappy appeal. We consider the aromatic delight of Viognier will enhance and partner foods high in *Umami* flavours.

- BioGro Certified Organic
- Demeter Certified Biodynamic
- Dry Farmed
- Hand Harvested
- Bottled on the Property
- Unfined. Contains no animal products.

Total acidity: 5.5 g/l **pH:** 3.84

Alcohol: 13.5% Vol **Residual Sugar:** 1.5 g/l

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