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Clos de Ste. Anne is a single vineyard situated on steep northeast facing slopes in the foothills of Poverty Bay. The Chardonnay comes from older plantings in the original Naboth's Vineyard 1 Kings Ch. 21. The soil is young; a type of loam with volcanic ash and pumice over calcareous sedimentary rock. At 4,000 vines per hectare this vineyard is dry farmed and weeded by hand. Each shoot is individually positioned upwards to capture all the sunlight.

Notes from the Vigneron:

The 2020 vintage is again an energetic, luminous wine. The hand-harvested grapes were gently pressed into barriques and the young juice underwent natural fermentation with vineyard yeasts. Only 10 months on primary yeast lees offers a biscuity richness to the primary fruit. Biodynamically we often talk about luminosity and this wine has a lovely brightness and smells like gold. A perfume of acorns, vanilla and almonds welcome the finesse and delicacy combined with a full rich palate. These rich layered flavours give a chew and bite to the mouth. Complete with refreshing natural acidity. Very tactile.

A calcified minerality is felt on the middle of the tongue, for which this vineyard is now well recognised, contributing to a palate of intense interest. Aging on lees for ten months adds a sweet yeast and shortbread which fills the mouth with a toasty, nutty richness. This incredible wine has length, breadth, and tension.

Bottled on the property. This wine enjoys a time to rest in a decanter before serving. Unfined. Contains no animal products.

Drink from 2022 – 2031

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

Total Acidity: 5.3g/l **pH:** 3.49

Alcohol: 14.0% Vol **Residual Sugar:** 2 g/l

Harvested: 14th March 2020

Bottled: 5th August 2021

BIODYNAMIC WINE ESTATE

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