



Delicate to pick and exotic to taste. A delight to experience the whole meal through. Sweet, warm and nutty with a whiff of dried fig and wild honey

Clos Samuel is a special place. A lower river terrace, at the east end of the Te Arai Vineyard, it is incredibly high in silica and silt. The proximity to the Te Arai River, whose warm water give rise to morning mists in coolest part of the day, generate the favoured conditions required for the natural infection of botrytis cinerea, the noble mould found in classic wine districts. In 2015 the summer weather lingered well into April where the warmth and mists gave rise to golden, fluffy, raisined fruit with incredible flavour concentration due to the dehydration.

Notes from the Winemaker:

The individual berries were selected and crushed and left to soak for 24 hours to allow the juices and flavours to assimilate. Long time settling of the super sweet juice allowed the more solid material to settle before the juice underwent a very slow fermentation, each yeast cell gasping for air in its quest to produce the meagre amount of alcohol given, only to slumber in the sweet silken resting place, awaiting another season. Such sweet

Delicate to harvest and exotic to taste this wine is a delight to experience the whole meal through. From the beginning with cos salad, seared pancetta, honey roasted walnuts and a squeeze of lemon, to a dense terrine with dates and crostini, duck breast and vincotto. Then finally with something as simple as panacotta, it is delightful. Sweet, warm and nutty there is a whiff of dried fig and wild honey. The very special attribute about sweet wines from Viognier is that they don't need to rest on the primary characters of sweetness and acidity. It is more about texture and mouth feel similar to chocolate, or the density of clay as a face pack. Try this wine, it is amazing! Serve chilled.

Drink between 2018-28

Wine from BioGro Certified Organic and Demeter Certified Biodynamic Grapes.

Total acidity: 7.6 g/l **pH:** 3.98

Alcohol: 13.0% Vol **Residual Sugar:** 188 g/l

Harvest dates: 18-28th April 2015

Bottled on: 11th March 2016

Released on: 1st August 2018

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