



MILLTON VINEYARDS & WINERY

TASTE VIN

SPRING 2018

"OUR WORK IS MEASURED WITH TIME, WITH NATURE'S RHYTHMS, THE ANTICIPATION FOR THE GRAPEVINE TO GROW, AGE, AND GIVE FRUIT, FOR THE WINE'S SLOW EVOLUTION IN THE SILENCE AND DARKNESS OF THE WINERY, AND ITS DEVELOPMENT IN THE BOTTLE FIRST AND THE GLASS AFTERWARDS."

JAMES MILLTON

CRAZY BY NATURE

"Back then they thought we were mad, lunatics even. However, am I becoming old, gentrified and normal, or do I wish there is a little bit of hipster left in these old bones."

2017 SHOTBERRY CHARDONNAY

I tip toe around this wine as it's an endeavour to look beyond a delicious juicy Chardonnay. We appreciate the soulful embrace from a pinch of Marsanne and a sprinkle of Viognier, which gives a complete taste sensation. The Chardonnay is picked early to retain precise fruit and fermented in stainless steel. This retains fresh peach, honey suckle and rich apricot characters. The other grapes are barrel fermented to give body, texture and a long soft finish. This is a very pleasing drink. Unfined. Suitable for vegetarian and vegan enjoyment.

2016 COSMO RED

This gorgeous wine is a blend of Te Arai Malbec, Opou Syrah and Riverpoint Viognier. There is dark leather and black pepper with a tingling aroma of lifted spice and eucalyptic character, unique to this wine and its natural surroundings. The taste is lifted and alive with mint, chocolate, Asian spice, and the warmth of a feather pillow for a fatigued head. Not too dense. Unfined and bottled without filtration. Suitable for vegetarian and vegan enjoyment.

2015 CLOS SAMUEL VIOGNIER ~ SPECIAL BERRY SELECTION ~ 750ml

Clos Samuel is a special place. A lower river terrace, at the east end of the Te Arai Vineyard, the soil is incredibly high in silica and silt. The proximity to the Te Arai River, whose warm water gives rise to morning mists in the coolest part of the morning, generate the favoured conditions required for the development of botrytis cinerea, the noble mould found in classic wine districts. In 2015, the summer weather lingered into April where the warmth and mists gave rise to golden, fluffy, raisined fruit with incredible concentrated flavour. Delicate to harvest and exotic to taste, this wine is a delight to experience through the whole meal. From the light 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 a simple panna cotta, it's 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 they don't need to rest on the primary characters of sweetness and acidity. It's 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.

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The warmth of the winter sun gives us life and energy. The birdsong is a delight to the ear. As the sun goes down and we come in from the vineyard, a quick chat over a glass of wine and a reflection of the day’s work, is always enjoyed with a sigh of satisfaction. Would it be too much to admit that, during pruning, we sometimes look at one another and say we can taste with our secatuers what we are pruning?

No two seasons are the same and climate change is a regular topic of discussion and debate. With modern forecasting apps and satellite imagery, it is supposedly easier to predict what is over the horizon. Nationwide, much has been said about the 2018 harvest, so we welcome this opportunity to recount how we fared here in Gisborne. As predicted, after a mild winter, the budburst was early in the second week of September. Flowering was at the end of November when we had some cold rain from the South. This affected the flowering of Chardonnay (Mendoza in particular), Pinot Noir and Gewürztraminer. This giving lots of hens and chickens, little unfertilised seedless berries! Summer was warm, and late December early January was hot, yet with cooling sea breezes. We had wonderful phenolic ripeness in the grapes like we’ve never seen before. Harvest started on the 8th March with Pinot Noir and progressed through the collection. We were very thoughtful about what these plants were delivering, the type of wine the fruit would present, and how we could maximise the fruit’s flavours. 2018 was our 34th vintage - where has this time gone?

The beginning of June and a new season is the time we start pruning. The last vine leaves have fallen to the vineyard floor, yummy fodder for our earthworms. The pruning crew rugs up for the winter days. When the days are clear and sunny with the sunshine on your back, it’s like heaven. But when the cold and wet sets in, it’s another story. We talk about how we are going to prune for our next crop as this affects how we can change and develop the style of our wines. At the beginning of the season we say “let’s keep it simple” as we have created so many layers of expression over the years. Looking at what nature delivers and how we can deliver that to a wine lover is a mindful obsession. We just can’t help ourselves. Perfection is so important to us.

2018 NEW ZEALAND ORGANIC WINE AWARDS

This year we entered the NZ Organic Wine Awards for the first time. We’re thrilled to announce we were awarded the Vintec Sustainable Vineyard of the year and received a gold medal for our 2016 Opou Chardonnay. “The panel was impressed at Millton’s continued dedication to Organic and Biodynamic principles. Millton was New Zealand’s first organic vineyard and the oldest biodynamic vineyard in the Southern Hemisphere” A lot has changed in the wine industry over these 34 years. There are not many of us left who grow our own grapes on our own land, hand pick the grapes, and ferment the juice in our winery. We also bottle, label, pack, store and distribute to the world from our property. This is what we call a wine estate, an artisan winegrower.

NEW RELEASE WINES

“From our toils to your table... each glass is a little slice of my life.”

LIBIAMO

These wines are a tribute to Verde’s opera La Traviata. Why make these wines? Some call them “orange”, others label them “natural”. My take is that of a journeyman winegrower, travelling to distant lands where the light, colour, and cultures are different. The next generation, my children’s age, want a different taste, something which is un-manipulated and doesn’t leave a debt or burden on the planet. Nothing is added or taken away. No temperature control. No yeasts or anything. The fermentation is assisted by careful mixing of the grapes and their juices where they sit together for up to 200 days before pressing in a basket press. This work involves our head, heart and hands.

2017 LIBIAMO FIELD BLEND

This amazing wine is a classic assemblage of Viognier, Marsanne, and Muscat. Fermented and aged on skins for 200 days, the wine was then pressed and rested in older Demi-Muid oak barrels. Bottled in Spring without filtration, it’s cloudy and not cocked up. It’s only for those with an open mind and a perverted sense of humour. Unfined. Suitable for vegetarian and vegan enjoyment.

2017 LIBIAMO CHENIN BLANC AMPHORA

We obtained some 500 litre clay amphorae (tinaja) from Spain, which have a resonance of ancient times. This is the first skin fermented wine we have grown from our favourite grape - Chenin Blanc. Skins and whole bunches are put into these vessels and fermented for 200 days. Then a skinny person hops in and scoops the grapes out, pressing them in the basket press. The wine is returned to the amphorae until late summer when we bottle it with a cork. This wine is slightly cloudy. The first smell is of olive stone, almost briny with the warmth of clay. There is light dried straw much like the Scarecrow yet with the pear prettiness of Dorothy. The Tin Man always made me smile. It is cloudy from natural sediments and smells very clearly of its origins in terms of place and fruit. Suitable for vegetarian and vegan enjoyment.

MILLTON

2017 LES TROIS ENFANTS (THE THREE KIDS)

We all like to collect stuff. I have an addiction for grapevines, cultivating tools, tractors and corkscrews. Les Trois Enfants - The Three Kids tells a little story. This golden coloured wine displays vibrant aromas of fig, pear, pineapple and lychee with a broad opulence of fruit weight and a rich aftertaste. A complete intoxication of a serious affliction. A co-fermentation of Riesling, Gewürztraminer, and Muscat a Petit Grains. These grapes all grew up in our vineyards together and have been cared for by the loving guardians, both out on the dirt and in the cellar. It’s a lovely glass and quite unique. Suitable for vegetarian and vegan enjoyment.

2016 RIVERPOINT VIOGNIER

From vines first planted in 1997, the Viognier was harvested by hand and fermented with native yeasts in a mix of 300 litre French oak barrels and stainless-steel tanks. The fruity aromas of candied apples and acacia blossom combine a fullness and luscious satin texture with layers of quenching tannins derived from 8% skin fermented fruit, and salinity from our vineyards proximity to the South Pacific Ocean. This wine is a perfect example of the delicious taste of umami. Suitable for vegetarian and vegan enjoyment.