



**Aromas of honey, pears and bee's wax. A hint of warm wool and starched linen. Clipped stone minerality. The savoury acidity holds true all the way through and the austere dry textured tannins are refreshing, while a quince-like fruit flavour gives lift and great length to the overall taste.**

*Clos de Ste. Anne* is a single vineyard situated on steep northeast facing slopes in the foothills of Poverty Bay. From a section of the vineyard which is referred to as 'La Bas' which kind of means "over there" we have a planting of Chenin Blanc.

**Notes from the Winemaker:**

Within this little vineyard we make separate selections, pressed according to the profile of skin thickness, seed ripeness and mouth feel. The moon plays a part in this process as well. Whole clusters are gently pressed and we let the juice start fermenting on its own accord. Once this process is going and we know the yeasts are healthy we transfer the juice to large 600 litre demi muids barrels, where it stays for months until time for bottling. We don't do anything except to discourage any malolactic fermentation as we want the wine to have the chosen nerve and a chipped stone minerality from the retained malic acid. Aging 'sur lie' for these nine months gives texture and creaminess to the palate and a quince like character to the nose, as well as contributing to the long, clean aftertaste.

This wine is complete; the acidity holds true all the way through. There are aromas of honey, pears and bees wax and quince paste with a hint of warm wool and starched linen. The savoury acidity and austere dry textured tannin are refreshing, while a quince-like fruit flavour gives lift and great length to the overall taste. This wine will evolve beautifully, and gain honeyed richness, over the next dozen or so years. In the world of wine this Chenin Blanc has its own place in the resurgence of Savennieres...

Bottled on the property. Store lying down. Unfined. Contains no animal products.

Drink between 2016 – 2025.

Wine from BioGro Certified Organic and Demeter Certified Biodynamic Grapes.

**Total Acidity:** 6.0 g/l **pH:** 3.59  
**Alcohol:** 13.5% Vol. **Residual Sugar:** 2.1 g/l  
**Harvested:** 21<sup>st</sup> March 2014  
**Bottled:** 9<sup>th</sup> March 2015  
**Released:** 1<sup>st</sup> March 2016

BIODYNAMIC WINE ESTATE

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