

Millton Te Arai Chenin Blanc 2016

The Story

James & Annie Millton established Millton Vineyards & Winery in 1984. Their four individual dry farmed vineyards are situated on the East Coast of New Zealand in the wine appellation of Gisborne. A small artisan winegrower, Millton was the first producer in New Zealand to gain Bio-Gro certification for organic wine production in 1989. Having practiced traditional methods of cultivation and production centred on biodynamic principles since inception, Millton were the first winegrowers in the Southern Hemisphere to gain the biodynamic certification Demeter in 2009. This involves growing the grapes without the use of herbicide, insecticide, systemic fungicides or soluble fertilisers, as well as adherence to the rhythms of nature; the earth, sun, moon and beyond.

The Vineyard

The signature range of wines are wines of distinction. Single vineyard varietal specific wines they are the product of almost 4 decades of blood sweat and tears. Expressive of terroir and traditional viticultural and vinification methods the wines bare the family name and the name of the vineyard to which they belong.

Winemaking

Hand-picked fruit from the 'Te Arai' vineyard, indigenous yeast fermented in 600 L demi-muids and tank to 11.5% alc. and 7.4 g/L RS, the wine aged 8 months prior bottling. Certified BioGro organic and certified Demeter biodynamic.

Tasting Note

Raymond Chan:

"Brilliant, light yellow colour with light golden hues and some depth, paler on the rim. The nose is very fresh and taut in concentration with a good, deep core of white stonefruits and white florals with fresh straw notes and nuances of wet-stone minerals. Dryish to taste and light-medium bodied, the palate is very fresh and bright with a finely concentrated heart of white stonefruits and white florals along with thirst-quenching mineral flavours. The mouthfeel is crisp and dry, the acidity very refreshing, and the wine flows along a very fine-textured phenolic threaded line. The flavours remain tightly bound, adding linearity, and the wine carries to a long, finely bound stonefruit and mineral finish. This is a taut, refreshing and thirst-quenching dry Chenin Blanc with white stonefruit, floral and mineral flavours. Serve as an aperitif and with seafood over the next 5-6 years. "



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THE WINE CAVE
NEW ZEALAND


Alcohol Percentage	11.5%
Residual Sugar	7.4 g/L
T.A.	
Aging Potential	5 -6 years



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