



“I don’t want a big fruit bomb or a dark wine with blocky oak tannin. I want delicacy and subtle memory that can accompany aromatic foods with flavour” - James Millton

‘La Cote’ is a section of the Clos de Ste Anne vineyard, situated on steep northeast facing slopes in the foothills of Poverty Bay. ‘La Cote’ is home to a collection of modern Pinot Noir clones and like all the Millton vineyards is dry farmed and has been cultivated biodynamically since 1989.

I look to the old world for inspiration with Pinot Noir. “I don’t want a big fruit bomb, nor a dark wine with blocky oak tannin. I want delicacy and digestibility with a subtle memory that can accompany aromatic foods with flavour”.

A selection of specific slopes and planting comprise our decision as to where to source the fruit from for this wine. The soils are dense clay over sandstone, including the surrounding manuka scrubs nearby, giving fruit of smallish bunches and moderate vigour. The grapes are harvested by hand, chilled, sorted and de-stemmed uncrushed into small wooden cives for prolonged fermentation using natural yeasts. Pressing takes place after one lunar phase – 28 days where the wine rests for a time more until being put to barrel.

Winemaker Notes:

A bright fruited, expressive nose, with notes of dark cherry, juniper berry and an intriguing hint of fennel and manuka flower. There is a savoury taste with firm tannins and ripe fruit finishing with a lively mineral edge to balance. Unfined. Unfiltered.

Enjoy, with friends, lamb and other fine grilled pieces.

Cellaring potential is five years from release.

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

Total acidity: 5.1g/l **pH:** 3.81
Alcohol: 13.0% Vol **Residual Sugar:** 2.1g/l
Total Extract: 34g/l
Harvested on: 15th - 21st March 2016
Bottled on: 30th August 2017
Released on: 2nd February 2018

BIO DYNAMICALLY GROWN GRAPES

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