



Seresin.

# BEAUTIFUL CHAOS NATURAL WHITE 2019



pH - 3.7  
TA - 6.1g/L  
RS - 1.5g/L  
Alc - 12.8%  
Total SO<sub>2</sub> - 21 mg/L

Vineyard - Raupo Creek  
Blend - 75% Sauvignon Blanc,  
25% Chardonnay

Organic & Biodynamic

Suitable for Vegetarians and Vegans

## Tasting Notes

The 2019 Beautiful Chaos Natural white embodies a minimalist, mindful way of winemaking that marries special parcels of Sauvignon Blanc and Chardonnay. This playful biodynamic blend has been handpicked and fermented naturally on skins in individual amphorae clay pots for 30 days, then bottled without any stabilisation, fining or filtration. The result is a wonderfully savoury, textured wine that is well supported by a mouth-watering, salty acidity and firm phenolic structure.

## Winemaking

A parcel of Sauvignon Blanc and one of Chardonnay were each harvested by hand, destemmed then fermented naturally and aged on skins in Artenova Clay Amphora pots from Italy. The Sauvignon Blanc remained on skins for 15 days, then was gently pressed and racked back into the same amphora pot to age, on full lees, for 7 months. The Chardonnay remained on skins for a significant amount of time – 71 days, then it was also pressed then racked back to the amphora to age for an additional 5 months. Both components were blended, the final blend resting at 75% Sauvignon and 25% Chardonnay, then bottled without any intervention of fining or filtration. The blend brings together, in balance, the beautiful salty mineral acidity from the Sauvignon and the dense phenolic structure of the Chardonnay, to create a wine of huge personality and deliciousness.

## Vintage

Blessed with a glorious, dry Summer, 2019 harvest commenced remarkably early, on March 1st. Vintage 2019 will be remembered as relatively trouble free, and a long harvest period – after the last few years when all varieties ripened at once, the slow, steady and spread out nature of 2019 was welcomed. Wet conditions at flowering gave us loose and lighter bunches, the following hot dry summer allowed berries to ripen considerably faster. Fruit was harvested an optimum maturity with the intention to maintain fresh and vibrant acidity to balance concentration of the fruit. We completed harvest on April 13th. All in all, we feel very grateful for all that Vintage 2019 delivered exceptional conditions and resulting fruit quality and health.

## Viticulture

Sourced from our clay-rich hillside Raupo Creek vineyard, which as a gentle north-west facing aspect, settled in the centre of the Omaka Valley. The vineyard is managed following Organic and Biodynamic principles.

