



Seresin.

# BEAUTIFUL CHAOS SYRAH 2022

*'Beauty resides within Chaos and Chaos within Beauty.'*

*Both grape growing and wine making have elements of beauty and chaos embedded within. A natural progression was to embrace a little more chaos and beauty within these two related cultures. Therefore the name Beautiful Chaos seemed appropriate for these wines. They are different from any other wines we make. Hence the name. And new label. Despite this, they are very much a part of our evolving culture.'*

*- Michael Seresin*



pH - 3.67  
TA - 4.8g/L  
RS - Dry  
Alc - 13%  
Total SO<sub>2</sub> - No added SO<sub>2</sub>

Vineyard - Raupo Creek  
Soil - Sandy loam and clay  
Blend - 100% Syrah

Certified Organic

Suitable for Vegans

## Tasting Notes

An expressive Syrah with gentle floral notes that are supported by savoury, umami flavours. The palate is elegant yet juicy and delicious. Fermentation and aging in clay amphorae pot has created a pure expression of Syrah that shows the exciting terroir of the Raupo vineyard, situated in the Omaka Valley of Marlborough.

## Winemaking

The Syrah was hand picked in mid April at the end of our harvest. The fruit was 100% destemmed and placed directly into two clay amphorae. Both batches undertook fermentation naturally and were plunged gently daily. The fruit remained on skins for four weeks, where all vessels were covered and given a wet cap daily, and stored with no additions. Both components were pressed off, blended together, then returned gently into amphorae for four months for further aging and to undergo malolactic fermentation naturally. The amphorae were then racked gently into a small stainless steel vessel to clarify naturally for two weeks prior to bottling. It was bottled without any stabilisation, fining or filtration and without any added sulphur.

## Vintage

2022 will be remembered for its challenging nature, which kept us on our toes after a run of remarkably effortless vintages in a row. Dry, stable weather over flowering lead to an abundant fruit set, and with consistent small rain events we enjoyed fantastic vigour across the whole vineyard. Leading into the harvest period the region endured some significant rainfall events, which increased berry and bunch size, but also disease pressure, unfortunately. Luckily we had an excellent team working tirelessly in the vineyard to mitigate this and also crop thin throughout the whole vineyard, with an extra focus on the Pinot Noir. We started picking Pinot Noir on 16th March and finished picking with a botrytis style Riesling on 19th May.

It must be said, after the early and fast and furious nature of the previous vintages, a vintage that was a touch later and spread out between each variety was really welcomed. With a great picking team and a focus solely on the Raupo vineyard, we were able to pick each plot before any real disease pressure took a hold.

## 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.

