



MOMO PINOT GRIS 2016

Tasting Note:

Pure and attractive on the palate, with notes of soft white stone-fruit, allied to a savoury warm hay character. The palate is appealing, with layers of orchard fruit, soft white blossoms, mouth-filling rounded texture and a bright refreshing acidity.

Vintage:

The 2016 winegrowing vintage at Seresin Estate will be remembered for a challenging cold start with a spectacular long summer. A very long and constant frost fighting season ensured the team were under pressure from the start. Towards the end of January we were predicting a later harvest than normal, but an intense long summer followed by a dry harvest period enabled us to deliver the fruit on-time, intact and without stress. The harvest itself was fast and furious, one of the most compact we have ever experienced.

Viticulture:

Most of the fruit comes from our clay-rich hillside Raupo Creek vineyard, which as a gentle north-west facing aspect, settled in the centre of the Omaka. The other proportion is drawn from our Noa vineyard at the western end of the Wairau Valley.

Winemaking:

Certified organic grapes were hand-picked and whole bunch-pressed before being naturally fermented with wild yeast. Around 26% of the blend was fermented and aged in old French oak barriques for five months to give additional texture and complexity. The remaining 74% was fermented in stainless steel tanks.

INGREDIENTS: Certified Organic and Biodynamically grown grapes (Pinot Gris), Clarification Agent (Bentonite), Preservative (Sulphur Dioxide).

VARIETIES: 100% Pinot Gris
VINEYARDS: Raupo Creek & Noa
YIELD: 8 Tonnes/ hectare
OAK: 26% fermented in older oak
BOTTLING DATE: 29/9/2016

ALCOHOL: 13.0%
RS: 8.7 g/L
PH: 3.29
TA: 5.7 g/L
TOTAL SO₂: 68



*Certified Organic &
Biodynamically grown.
No dairy products or eggs.
Suitable for vegans.
Contains sulphites.*

