



MOMO PINOT NOIR 2015

Momo, meaning offspring in Maori, is a vibrant range of wines offering a first taste of Seresin Estate. Made from certified organic grapes, fermented with wild yeast and crafted with a philosophy of minimal intervention. The nose demonstrates earthy, herbal and dark fruit characters with hints of undergrowth. The focused palate is concentrated with succulent dark fruits and fine mouth-coating tannins.

Vintage:

A cool start to the year, with some late frosts, but the weather was settled for flowering and fruit set. The summer was warm and very dry, resulting in berries and bunches being smaller than average. Harvest took place in good conditions, resulting in fruit which showed aromatic ripeness as well as a balanced, fresh acidity.

Viticulture:

Certified organic fruit was hand-picked with over 80% of the fruit from different sections within our Raupo Creek vineyard, where the soils are rich and clay-based. The remaining portion was selected from the Wairau Valley.

Winemaking:

Fruit was hand-picked and destemmed and cooled. After a pre-fermentation steeping period, the juice was fermented with wild yeast, and the caps hand-plunged daily. The wine was left on skins for 2 weeks of post-ferment maceration, then drained, lightly pressed and transferred to French oak barriques. The wine went through natural malolactic fermentation during 12 months maturation.

VARIETIES: Pinot Noir

YIELD: 6 tonnes / hectare

OAK: Aged for 12 months in old oak barriques.

BOTTLING DATE: 30/09/2016

ALCOHOL: 13.5%

RS: 0.1g/l

PH: 3.76

TA: 5.4g/l

Total SO₂: 50 ppm



Organic.

Suitable for vegans.

No dairy products or eggs.

Contains sulphites.

