



Seresin.

# CHARDONNAY RESERVE 2016



pH - 3.27  
TA - 6.1  
RS - 2g/L  
Alc - 14%  
Total SO<sub>2</sub> - 131ppm

Vineyards - Raupo Creek  
Clones - 15 and Mendoza  
Yield - 4 Tonnes/ hectare  
Oak - 18 months, barrel ferment, 15% new

Organic and Biodynamic

Suitable for Vegetarians and Vegans

## Tasting Notes

The Chardonnay Reserve is a wine full of concentration and poise. It has a broad mouthfeel, backed with firm acidity and salty minerality. The nose is savoury and complex, with finely-balanced oak and just a hint of warm orchard fruit. This wine will age gracefully.

## Winemaking

The fruit was hand-sorted and whole-bunch pressed straight to barrel. Each parcel was naturally fermented in French oak, 15% of which was new, and went through naturally occurring malolactic fermentation. After 11 months in barrique and puncheons, the reserve wine was blended and transferred to old French puncheons for another 6 months. The wine was not fined and only lightly filtered before bottling.

## 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

Certified organic fruit was hand-picked from the rich, clay-based slopes of our biodynamically certified Raupo Creek vineyard in the Omaka Valley.

