



Seresin.

CHARDONNAY 2018



pH - 3.31
TA - 5.8
RS - 1.2g/L
Alc - 13%
Total SO₂ - 90ppm

Vineyard - Raupo Creek
Clones - 15, 95 and Mendoza
Plant Density - 3300 per ha
Yield - 5-6 Tonnes/ hectare
Oak - 10 months, 10% new

Organic and Biodynamic

Suitable for Vegetarians and Vegans

Tasting Notes

Presenting a gorgeous bright golden hue, this Chardonnay screams elegance and texture. The nose is lifted with notes of fleshy stone fruits laced with brioche, and the palate is layered, creamy and complex, yet still elegant, and is framed with focused acidity.

Winemaking

Certified organic grapes were selectively harvested by hand at the beginning of April, with only the clean bunches being picked. The fruit was loaded in to our press, then gently whole bunched pressed. The different batches were cold settled for 24 – 72 hours, then racked to barrels and puncheons, taking the fine lees. The juice was left to commence fermentation naturally. After 10 months on lees, the batches were blended and filtered prior to bottling. The final blend comprised of 10% new (all puncheons) and the balance 2nd, 3rd and neutral puncheons.

Vintage

2018 will be remembered as being rather unusual for Marlborough, with a run of wet conditions following a period of warm weather. Fortunately, our vineyards all fared well, with low yields and careful management ensuring a large proportion was harvested by the end of March. Above all, we will remember this vintage for its fast and furious nature – blink and you nearly missed it! However the resulting wines are showing a great deal of poise, elegance and subtlety. We are beyond excited to nurture them into the bottle and bring them to market.

Viticulture

Sourced from our clay rich Raupo vineyard, in the centre of the Omaka Valley. This vineyard has a gentle north – west facing aspect and enjoys high sunshine hours and minimal rain. The vineyard is farmed following organic and biodynamic principles.

