



Seresin.

LATE HARVEST RIESLING 2022



pH - 3.37
TA - 7.5
RS - 204 g/L
Alc - 10%
Total SO₂ - 202ppm

Vineyard - Raupo Creek
Clones: GM239
Yield - 5 Tonnes/hectare
Oak - 5 months

Organic and Biodynamic

Suitable for Vegetarians and Vegans

Tasting Notes

Presenting a gorgeous amber hue, the wine is brimming with notes of dense dried apricots, honey, marmalade and a smattering of lemon peel. The palate is full of concentration and is sweet and succulent, yet also shows a great deal of complexity, and is balanced by bright, zesty acidity.

Winemaking

Organic grapes were harvested by hand in mid May. The fruit had shrivelled up nicely and concentrated some delicious Riesling flavours. The fruit was loaded into our press, then gently pressed over a period of six hours to a small stainless steel vessel. It was cold settled for 4 days, then racked, the clear juice was left to commence fermentation naturally. An incredibly long, slow fermentation took place over 4 months. The wine was then further aged in a small stainless steel tank for a total of 15 months, prior to bottling.

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 and 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 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 this botrytis style Riesling on 19th May. It must be said, after the early, "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 Creek vineyard, we were able

Viticulture

Our clay rich Raupo Creek vineyard, farmed following organic and biodynamic principles is located in the centre of the Otago Valley. This vineyard has a gentle north-west facing aspect and enjoys high sunshine hours and minimal rain.

