



Seresin.

# CHARDONNAY RESERVE 2018



pH - 3.24  
TA - 6.0  
RS - 1.6g/L  
Alc - 12.8%  
Total SO<sub>2</sub> - 90 mg/L

Vineyards - Raupo Creek  
Clones - Mendoza, Clone 15, Clone 95  
Yield - 5 Tonnes/ hectare  
Oak - 15 months, barrel ferment, 21% new

Organic and Biodynamic

Suitable for Vegetarians and Vegans

## Tasting Notes

A wholly complete expression of Chardonnay, that brings both elegance and depth of concentration. Considered picking and mindful use of oak has created a wine of great symmetry, that shows both ripe tropical fruits and savoury, smokey complexity and finishes with slaty mineral acidity. Bone dry and with a low pH, this wine will age beautifully for many years to come.

## Winemaking

Certified organic grapes were selectively harvested by hand at the beginning of April, with only the clean bunches being picked. The fruit was 100% whole bunch pressed and the subsequent juice racked direct into oak puncheons and barriques, whereby it fermented naturally for 8-10 weeks. The wine then completed malolactic fermentation naturally. After 15 months in oak on lees, with occasional stirring, the components were racked, blended and filtered prior to bottling. The overall blend consists of 82% puncheon, 18% barrique. 21% new, 20% 1yr old, 14% 2 yr old and the balance in neutral oak. 100% mindfully selected French oak.

## 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

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

