

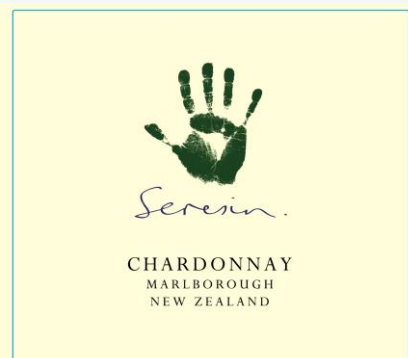


# SERESIN ESTATE CHARDONNAY 2012

## TASTING NOTE:

The 2012 Chardonnay is an appealing wine on the nose, with notes of citrus, toasted almond and apple. The palate is focused and bright, with hints of grapefruit, nectarine and peach. The acidity is firm and linear, giving backbone to the soft orchard-fruit core and carrying through to a long fragrant finish.

**Drink dates:** Now until 2017



## VINTAGE:

2012 was a cool year. However, it started in ordinary fashion with a fine spring and even flowering and fruit-set. There was some rain at Christmas, though not enough to cause trouble, but temperatures never really lifted and the sun rarely showed her face. Consequently, the ripening was slow and harvest late with low yields.

## VINEYARD:

Certified organic fruit was hand-picked from our Raupo Creek vineyard in the Omaka valley, lying to the south of the Wairau valley. The vines are planted on north-facing slopes, where the soils are a mixture of clay and wind-blown silt.

## WINEMAKING:

The fruit was hand-sorted and whole-bunch pressed and sent straight to barrel. Each parcel was naturally fermented in French oak, 15% of which was new. The wine went through malolactic fermentation, which occurred naturally in barrel. After 10 months in oak, the wine was blended, lightly filtered and bottled without fining.

**Clones:** Mendoza, UCD15  
**Yield:** 5 tonnes / hectare  
**Oak:** 100% barrel ferment, 15% new oak  
**Bottling date:** 20<sup>th</sup> March 2013

**Alcohol:** 13.5 %  
**RS:** <2g/l  
**pH:** 3.55  
**TA:** 6.5g/l

Organic. Biodynamic. Suitable for vegans. Contains sulphites

