

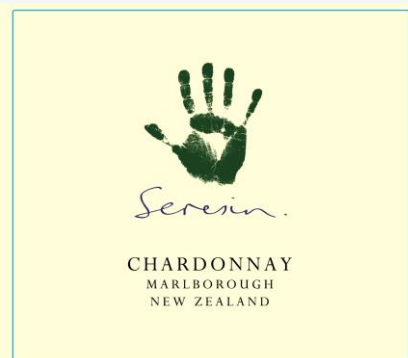


SERESIN ESTATE CHARDONNAY 2013

TASTING NOTE:

The 2013 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 2019



VINTAGE:

2013 was an excellent vintage for Marlborough. A calm spring allowed for even flowering and berry set, and an initially warm summer was tempered by cooler temperatures after veraison – allowing slower maturation of the fruit, encouraging retention of acidity and development of more complex flavour compounds.

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, 24% of which was new. The wine went through malolactic fermentation, which occurred naturally in barrel. After 11 months in oak, the wine was blended, lightly filtered and bottled without fining.

Clones: Mendoza, UCD15

Yield: 5 tonnes / hectare

Oak: 100% barrel ferment, 24% new oak

Bottling date: 10th March 2013

Alcohol: 13.5 %

RS: <2g/l

pH: 3.55

TA: 6.2g/l

Organic. Biodynamic. Suitable for vegans. Contains sulphites

