

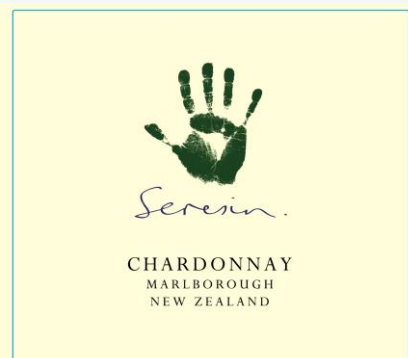


# SERESIN ESTATE CHARDONNAY 2014

## TASTING NOTE:

The 2014 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:

Minimal frosts during the spring and perfect flowering conditions resulted in a good crop and even berry set. A warm early summer initially, but temperatures cooled after solstice to give a long ripening period, with stable conditions until the end of the first week of April. Heavy rain followed, but caused no problems at the Estate.

## 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, 8% 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, 8% new oak

**Bottling date:** 18<sup>th</sup> March 2015

**Alcohol:** 13.5 %

**RS:** 3.1g

**pH:** 3.46

**TA:** 5.5g/l

**Organic. Biodynamic. Suitable for vegans. Contains sulphites**

