



SERESIN ESTATE CHARDONNAY 2015

Tasting Note:

The Seresin Estate 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.

Vintage:

A cool start to the year, with some late frosts, but the weather was settled for flowering and fruit set. The summer was warm and very dry, resulting in berries and bunches being smaller than average. Harvest took place in good conditions, resulting in fruit which showed aromatic ripeness as well as a balanced, fresh acidity

Viticulture:

Half of the fruit comes from our clay-rich hillside Raupo Creek vineyard, which as a gentle north-west facing aspect, settled in the centre of the Omaka. The other proportion is drawn from our Noa vineyard at the western end of the Wairau Valley.

Winemaking:

The fruit was hand-sorted and whole-bunch pressed, lightly settled overnight and sent to barrel. Each parcel was naturally fermented in a mixture of barriques and puncheons, no new oak. 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.



VINEYARDS: 45% Raupo Creek, 55% Noa
CLONES: Mendoza, UCD15
YIELD: 5 Tonnes/ hectare
OAK: 100% barrel fermented
BOTTLING DATE:

ALCOHOL: 13.5%
RS: 2.8 g/L
PH: 3.5
TA: 5.1 g/L
TOTAL SO₂: 113

*Certified Organic &
Biodynamically grown.
No dairy products or eggs.
Suitable for vegans.
Contains sulphites.*

