



## SERESIN ESTATE CHARDONNAY 2017

### *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:*

2017 was a memorable and challenging vintage. We had a wonderful warm start to the growing season, with good soil moisture helping the vines to grow well. We then experienced cold temperatures during flowering, resulting in lower yields and smaller bunches. The harvest itself was fast and furious, one of the most compact we have ever experienced with challenging rain events just before and during harvest. The resulting wines having strong natural acidity and intense fruit flavours from the colder season.

### *Viticulture:*

The fruit comes from both our clay rich hillside Raupo Creek vineyard in the Omaka Valley, which has a gentle north-west facing aspect, and also our home Noa vineyard that is settled in the western end of the Wairau Valley.

### *Winemaking:*

The fruit was hand-picked and whole-bunch pressed, lightly settled overnight and sent to barrel. Each parcel was naturally fermented in a mixture of barriques and puncheons. The wine went through malolactic fermentation, which occurred naturally in barrel. After 11 months in oak, 6% new, the wine was blended, lightly filtered and bottled without fining.

VINEYARDS: 64% Raupo Creek, 36% Noa  
CLONES: Mendoza, UCD15  
YIELD: 5 Tonnes/hectare  
OAK: 100% aged for 11 months, 6% new.  
BOTTLING DATE: 14 March 2018

ALCOHOL: 13.3%  
RS: 1.02 g/L  
PH: 3.34  
TA: 6.1  
TOTAL SO<sub>2</sub>: 55mg/L



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