



Seresin.

CHARDONNAY 2019



pH - 3.324
TA - 5.4g/L
RS - 2.8g/L
Alc - 12.5%
Total SO₂ - 64ppm

Vineyard - Raupo Creek
Clones - 15, 95 and Mendoza
Plant Density - 3300 per ha
Yield - 5-6 Tonnes/ hectare
Oak - 10 months, 5% new

Organic and Biodynamic

Suitable for Vegetarians and Vegans

Tasting Notes

Fine boned and focused, the Seresin 2019 Estate Chardonnay shows nicely the influence of earlier picking and the continued philosophy of low intervention wine making practices. Highly poised and elegant, the nose exhibits wonderful flinty minerality, white flowers and ripe orchard fruit, which follows through on to the palate. It is a wine that is structured and complex, yet delicate and graceful.

Winemaking

Certified organic grapes were selectively harvested by hand on the 13th and 19th of March, with only the clean bunches being picked. The fruit was loaded in to our press, then gently whole bunched pressed. The different batches were either cold settled for 24 hours, then racked to French oak barrels and puncheons, taking the fine lees, or pressed directly to barrel. A further batch remained in tank (50%). All batches were left to commence fermentation (both primary and secondary) naturally. After 10 months on lees, the batches were blended and filtered prior to bottling. Of the 50% oak portion, the final blend comprises of 5% new oak, and the balance 2nd, 3rd fill and neutral puncheons.

Vintage

Blessed with a glorious, dry summer, 2019 harvest commenced remarkably early, on March 1st. Vintage 2019 will be remembered as relatively trouble free, and a long harvest period – after the last few years when all varieties ripened at once, the slow, steady and spread out nature of 2019 was welcomed. Wet conditions at flowering gave us loose and lighter bunches, the following hot dry summer allowed berries to ripen considerably faster. Fruit was harvested an optimum maturity with the intention to maintain fresh and vibrant acidity to balance concentration of the fruit. We completed harvest on April 13th. All in all, we feel very grateful for all that Vintage 2019 delivered exceptional conditions and resulting fruit quality and health!

Viticulture

Sourced from our clay rich Raupo vineyard, in the centre of the Omaka Valley. This vineyard has a gentle north – west facing aspect and enjoys high sunshine hours and minimal rain. The vineyard is farmed following organic and biodynamic principles.

