



Seresin.

CHARDONNAY 2022



pH - 3.23
TA - 7 g/L
RS - 0 g/L
Alc - 13%
Total SO₂ - 72 ppm

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

Certified Organic

Suitable for Vegans

Tasting Notes

A refined, complete expression of Chardonnay that exudes elegance and poise. The nose is lifted with notes of fleshy stone fruits laced with brioche, and the palate is layered, creamy and complex, yet still elegant, and is framed with focused acidity.

Winemaking

Certified organic and biodynamic fruit was handpicked in three batches, between the 19-27th March. Picked by clone - commencing with Mendoza, then Clone 95 and finally Clone 15, each batch was directly whole bunch pressed. Each batch was pressed to tank for overnight settling before being racked to barrel. All batches went through 100% wild fermentation, and subsequently 100% malolactic fermentation. After six months in French oak, both puncheons and barriques, the batches were blended, filtered and bottled.

Vintage

2022 will be remembered for its challenging nature, which kept us on our toes after a run of remarkably effortless vintages in a row. Dry, stable weather and over flowering lead to an abundant fruit set, and with consistent small rain events we enjoyed fantastic vigour across the whole vineyard. Leading into the harvest period the region endured some significant rainfall events, which increased berry and bunch size, but also disease pressure, unfortunately. Luckily we had an excellent team working tirelessly in the vineyard to mitigate this and also crop thin throughout the whole vineyard, with an extra focus on the Pinot Noir. We started picking Pinot Noir on 16th March and finished picking with a botrytis style Riesling on 19th May.

It must be said, after the early and fast and furious nature of the previous vintages, a vintage that was a touch later and spread out between each variety was really welcomed. With a great picking team and a focus solely on the Raupo vineyard, we were able to pick each plot before any real disease pressure took a hold.

Viticulture

Our clay rich Raupo vineyard, farmed following organic and biodynamic principles is located in the centre of the Otago Valley. This vineyard has a gentle north-west facing aspect and enjoys high sunshine hours and minimal rain.

