



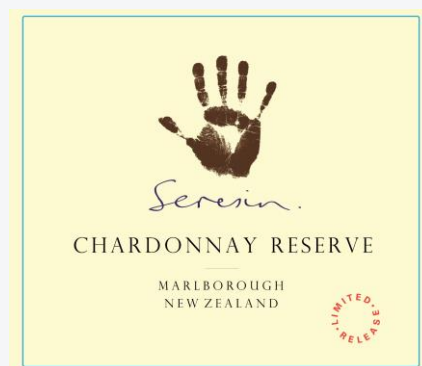
SERESIN ESTATE

CHARDONNAY RESERVE 2012

TASTING NOTE:

Full of concentration and poise, with a broad mouthfeel, backed with firm acidity and salty minerality. The nose is savoury and complex, with finely-balanced oak and just a hint of warm orchard fruit. Being based around firm acidity and structure, this wine will age gracefully.

Drink dates: Now until 2020



VINTAGE:

2012 was a cool year. However, it started in ordinary fashion with a fine spring and even flowering and fruit-set. There was some rain at Christmas, though not enough to cause trouble, but temperatures never really lifted and the sun rarely showed her face.

Consequently, the ripening was slow and harvest late with low yields.

VINEYARD:

Certified organic fruit was hand-picked from two of our biodynamic vineyards: the vast majority came from the rich, clay-based slopes of our Raupo Creek vineyard in the Omaka Valley, with just a touch coming from our Noa vineyard, from Waimakiriri soils of alluvial origin.

WINEMAKING:

The fruit was hand-sorted and whole-bunch pressed straight to barrel. Each parcel was naturally fermented in French oak, 50% of which was new, and went through naturally-occurring malolactic fermentation. After 11 months in oak, the Reserve wine was blended and transferred to puncheons for another three months. The wine was not fined and only lightly filtered before bottling.

Clones: Mendoza, UCD15

Yield: 4 tonnes / hectare

Oak: 100% barrel ferment, 50% new

Bottling date: 9th February 2015

Alcohol: 13.0 %

RS: <3g/l

pH: 3.4

TA: 6.3g/l

Organic. Biodynamic. Suitable for vegans. Contains sulphites.

