



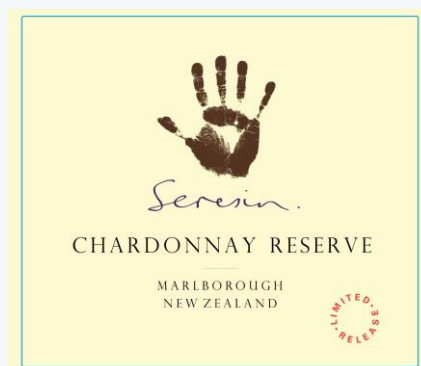
SERESIN ESTATE

CHARDONNAY RESERVE 2013

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 2022



VINTAGE:

2013 was an excellent vintage for Marlborough. A calm spring allowed for even flowering and berry set, and an initially warm summer was tempered by cooler temperatures after veraison – allowing slower maturation of the fruit, encouraging retention of acidity and development of more complex flavour compounds.

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, 20% 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, 20% new

Bottling date: 11th September 2014

Alcohol: 13.5 %

RS: 2.9g/l

pH: 3.17

TA: 6.5g/l

Organic. Biodynamic. Suitable for vegans. Contains sulphites.

