



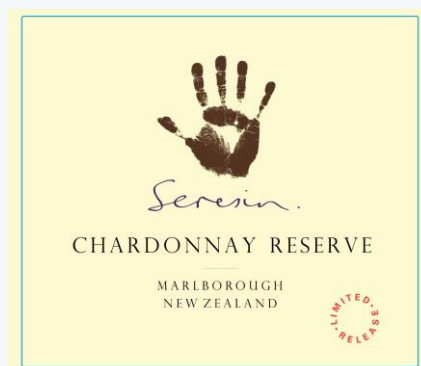
SERESIN ESTATE

CHARDONNAY RESERVE 2014

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 2023



VINTAGE:

Minimal frosts during the spring and perfect flowering conditions resulted in a good crop and even berry set. A warm early summer initially, but temperatures cooled after solstice to give a long ripening period, with stable conditions until the end of the first week of April. Heavy rain followed, but caused no problems at the Estate.

VINEYARD:

Certified organic fruit was hand-picked from the rich, clay-based slopes of our biodynamically-certified Raupo Creek vineyard in the Omaka Valley.

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, 14% new

Bottling date: 22nd September 2015

Alcohol: 13.5 %

RS: 3.0g/l

pH: 3.33

TA: 6.0g/l

Organic. Biodynamic. Suitable for vegans. Contains sulphites.

