



# SERESIN ESTATE CHARDONNAY RESERVE 2015

## *Tasting Note:*

*The Chardonnay Reserve is a wine full of concentration and poise. It has 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. This wine will age gracefully.*

## *Vintage:*

A cool start to the year, with some late frosts, but the weather was settled for flowering and fruit set. The summer was warm and very dry, resulting in berries and bunches being smaller than average. Harvest took place in good conditions, resulting in fruit which showed aromatic ripeness as well as a balanced, fresh acidity.

## *Viticulture:*

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, 26% of which was new, and went through naturally occurring malolactic fermentation. After 11 months in oak, the Reserve wine was blended and transferred to old French puncheons for another five months. The wine was not fined and only lightly filtered before bottling.



CLONES: Mendoza, UCD15  
VINEYARDS: Raupo Creek  
YIELD: 4 Tonnes/ hectare  
OAK: 100% barrel ferment, 26% new  
BOTTLING DATE: 22<sup>nd</sup> September 2016

ALCOHOL: 13.5%  
RS: 1.6 g/L  
PH: 3.28  
TA: 6.2 g/L  
TOTAL SO<sub>2</sub>: 110

*Certified Organic &  
Biodynamically grown.  
No dairy products or eggs.  
Suitable for vegans.  
Contains sulphites.*

