



SERESIN ESTATE CHIAROSCURO 2011

TASTING NOTE:

The complex nose shows fruit, spice and floral notes. The palate is rich and textural, with a structured elegance and vibrant acidity, providing a clean finish. A multidimensional wine, Chiaroscuro brings together elements of fruit, concentration, acidity, texture and minerality.

Drink dates: Now until 2019



VINTAGE:

2011 was a good year for Marlborough, with an even and quick flowering and fruit set. Light rain in December and January provided enough moisture to aid the vines in the warm and dry summer that followed, and the fruit was harvested over the course of a long, fine Indian summer.

VINEYARD:

The fruit comes mostly from our clay-rich hillside Raupo Creek vineyard, which has a gentle north-west facing aspect, settled in the centre of the Omaka. The different fruit portions for the Chiaroscuro were hand-picked from the best parcels of our vineyard within days of each other in April.

WINEMAKING:

Certified-organic grapes were hand-picked, sorted and pressed to small holding tanks. Once each variety was harvested, a juice blend was created from different portions of Chardonnay, Riesling and Pinot Gris. The juice blend was naturally fermented in 500 litre old french oak puncheons. The wine went through natural malolactic fermentation, and was aged over 13 months in barrel.

Varieties: 30% , 35% each Chardonnay, Pinot Gris

Yield: 4-6 tonnes / hectare

Oak: 100% oak fermented, 0% new

Bottling date: 1st March 2013

Alcohol: 12.5%

RS: 2.8g/l

pH: 3.31

TA: 5.2 g/l

Organic. Biodynamic. Suitable for vegans. Contains sulphites.

