



Seresin.

CHIAROSCURO 2019



pH - 3.04
TA - 6.5
RS - 4 g/L
Alc - 12.5%
Total SO₂ - 77ppm

Varieties - 50% Riesling, 30% Pinot Gris,
15% Gewürztraminer, 5% Viognier
Vineyard - Raupo Creek
Yield - 8 Tonnes/hectare
Oak - 8 months, barrel fermented

Organic and Biodynamic

Suitable for Vegetarians and Vegans

Tasting Notes

Elegant and refined, yet layered and textural, the 2019 Chiaroscuro is a wine of many shades. Bringing together the very best characteristics from each variety - Riesling, Pinot Gris, Gewurztraminer and a dash of Viognier. The wine exudes a heady perfume of honeysuckle, citrus flower and fleshy white peaches. The palate shows a beautiful delicacy and harmony, with all varietals in unity. Finish is lengthy and dry.

Winemaking

It was a harvest split in to two halves. Firstly, the early ripening Gewurztraminer and Pinot Gris were harvested together on the 11th of March. We then, some 2 weeks later, on March 28th, harvested the later ripening Riesling and Viognier together. Each "half" was hand harvested and whole bunch pressed (the two varietals together), then fermented naturally in neutral French oak barrels, on lees. Fermentation lasted approximately 8 weeks. Each "half" then spent a further 6 months aging on lees in the same barrels. Selected barrels from each "half" were then finally assembled with racking and blending taking place in a small stainless steel tank. After a small SO₂ addition and filtration, Chiaroscuro was bottled.

Vintage

Blessed with a glorious, dry summer, 2019 harvest commenced remarkably early, on March 1st. Vintage 2019 will be remembered as relatively trouble free, and a long harvest period – after the last few years when all varieties ripened at once, the slow, steady and spread out nature of 2019 was welcomed. Wet conditions at flowering gave us loose and lighter bunches, the following hot dry summer allowed berries to ripen considerably faster. Fruit was harvested at optimum maturity with the intention to maintain fresh and vibrant acidity to balance concentration of the fruit. We completed harvest on April 13th. All in all, we feel very grateful for all that Vintage 2019 delivered exceptional conditions and resulting fruit quality and health!

Viticulture

Sourced from our clay rich Raupo vineyard, in the centre of the Omaka Valley. This vineyard has a gentle north – west facing aspect and enjoys high sunshine hours and minimal rain. The vineyard is farmed following organic and biodynamic principles.

