



Seresin.

MOANA ROSE 2014



pH - 3.43
TA - 6.2g/L
RS - 2g/L
Alc - 12.5%

Vineyard - Raupo Creek
Blend - 91% Pinot Noir, 9% Chardonnay
Oak - 9% in french oak puncheon for 7 months

Organic and Biodynamic

Suitable for Vegetarians and Vegans

Tasting Notes

A traditionally made Methode Traditionelle, showing classic summer berry fruit notes derived from the Pinot Noir component. The palate is complex, and nutty, with savoury notes of toasted brioche, a result of extended aging on lees. It finishes with fresh acidity, and is dry.

Winemaking

Fruit was hand harvested, gently pressed before fermenting naturally with wild yeasts. The wine comprises 9% Chardonnay, aged in barrique for 7 months prior to blending with 91% Pinot Noir. The blend was then transferred to bottle for secondary fermentation and aged for a substantial period before disgorging. The result is an extra brut Methode Traditionelle with beautiful autolytic character coupled with bright acidity.

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 the fruit remained in good condition.

Viticulture

The fruit comes from our clay rich hillside Raupo Creek vineyard, which has a gentle north-west facing aspect settled in the centre of the Omaka Valley. The vineyard is tended by hand following Organic and Biodynamic principles.

