



SERESIN ESTATE MOANA ROSÉ 2009

Tasting Note:

This sparkling rosé has a subtle savoury autolytic character, reminiscent of warm brioche. Made in a dry style with no dosage, which complements the summery berry notes, hints of white blossom and fragrant spices. Assembled from 62% Pinot Noir, 38% Chardonnay and aged for three years on lees, Moana Rosé is 100% certified organic.

Vintage:

Natures reward was the 2009 vintage. Much needed rain at all the right times, excellent conditions for flowering and balanced crops. A cool but dry March further drew out ripening but halted disease. This was followed by a warm, sunny and dry April with cool nights that kept fruit fresh, disease free and retained abundant acids. Wines promise to be delicious.

Viticulture:

The vineyards were hand-tended throughout the season, each vine was shoot-thinned, then leaf plucked, then fruit –thinned, creating a well-balanced canopy to achieve the highest-quality fruit. Hand-harvested in March 2009, the fruit comes predominantly from the Noa vineyard which has alluvial ‘Waimakiriri’ soils.

Winemaking:

The base wine was made from certified organic and biodynamic hand-picked grapes, which were whole-bunch pressed, wild fermented in old French oak puncheons and laid to rest for 6 months. Following which the wine was assembled from 62% Pinot Noir, 38% Chardonnay and bottled for secondary fermentation. Left to age on lees for three and a half years, the wine was disgorged in late 2013 and no dosage was added. Further bottle ageing before release bolster the complexity of this stunning Rosé.



VARIETIES: 62% Pinot Noir, 38% Chardonnay
OAK: 100% Oak Fermentation, for 2 months.

ALCOHOL: 13%
RS: 5.4g/l
TA: 7.7g/l

*Certified Organic.
Grown Biodynamically.*

