



# SERESIN ESTATE MOANA ROSÉ 2010

## *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 76% Pinot Noir, 24% Chardonnay and aged for three years on lees, Moana Rosé is 100% certified organic.*

## *Vintage:*

2010 was a very good year for Marlborough, although the harvest was relatively small. Delayed flowering after a cool spring led to a lower crop than usual, compounded by low rainfall. However, the autumn and harvest periods were warm and dry, with textbook cool nights, leading to concentrated, crisp flavours.

## *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 2010, the fruit comes predominantly from the Noa vineyard which has alluvial ‘Waimakiriri’ soils and a small portion from Raupo Creek Vineyard.

## *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 76% Pinot Noir, 24% Chardonnay and bottled for secondary fermentation. Left to age on lees for three and a half years, the wine was disgorged in late 2014 and no dosage was added. Further bottle ageing before release bolster the complexity of this stunning Rosé.



VARIETIES: 76% Pinot Noir, 24% Chardonnay  
OAK: 100% Oak Fermentation, for 2 months.

ALCOHOL: 13%  
RS: 8.4g/l  
TA: 7.9g/l  
pH: 3.02

*Certified Organic.  
Grown Biodynamically.*

