



SERESIN ESTATE PINOT GRIS 2014

TASTING NOTE:

The nose exhibits notes of gently spiced orchard fruits, hay and ripe white peach. The palate is textural, with layers of soft stone-fruit, savoury warm brioche and a refreshing dart of preserved-lemon acidity. Mouthfilling, but finely balanced, with a long complex finish.

Drink dates: Now until 2020



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 caused no problems at the Estate.

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. A tiny proportion is drawn from our Noa vineyard at the western end of the Wairau valley.

WINEMAKING:

Certified organic fruit was hand-sorted before being whole-bunch-pressed and lightly settled. Wild yeast was used for fermentation, which was maintained at a slow rate through low temperatures, to enhance the primary fruit characters. At around 10 brix, the wine was transferred to older French barriques to finish fermentation and to mature on yeast lees for around 6 months.

Varieties: 100% Pinot Gris
Yield: 6 tonnes / hectare
Oak: 100% oak matured, all old
Bottling date: 7th November 2014

Alcohol: 14%
RS: 5g/l
pH: 3.66
TA: 5.1g/l

Organic. Biodynamic. Suitable for vegans, contains sulphites

