



SERESIN ESTATE PINOT GRIS 2015

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. Mouth-filling, but finely balanced, with a long complex finish.

Pairs well with sweet seafood flavours such as clams and crab. Also compliments savoury umami tastes and creamy blue cheese or risotto textures.

Vintage:

A cool start to the year, with some late frosts, but the weather was settled for flowering and fruit set. The summer was warm and very dry, resulting in berries and bunches being smaller than average. Harvest took place in good conditions, resulting in fruit which showed aromatic ripeness as well as a balanced, fresh acidity.

Viticulture:

Half of the fruit comes from our clay-rich hillside Raupo Creek vineyard, which as a gentle north-west facing aspect, settled in the centre of the Omaka. The other proportion is drawn from our Noa vineyard at the western end of the Wairau Valley.

Winemaking:

Certified organic fruit was hand-picked before being whole bunch pressed and lightly settled. Fermented with wild yeast, in a combination of old oak puncheons and barriques for 5 months to give texture and body to the wine. The wine was then assembled from a selection of barrels and allowed to stabilise in tank before final filtration and bottling. Aged for a further 6 months in bottle before release the final wine is complex and full-bodied with autumn fruit and spice notes.



VARIETIES: 100% Pinot Gris

ALCOHOL: 13.5%

OAK: 100% fermented and aged in old oak casks RS: 4.6g/l

for 5 months (mixture of puncheons & barriques). PH: 3.55

BOTTLING DATE: 18th November 2015

TA: 4.4g/l

Organic.

Suitable for vegans.

No dairy products or eggs.

Contains sulphites.

