



SERESIN ESTATE PINOT GRIS 2016

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:

The 2016 winegrowing vintage at Seresin Estate will be remembered for a challenging cold start with a spectacular long summer. A very long and constant frost fighting season ensured the team were under pressure from the start. Towards the end of January we were predicting a later harvest than normal, but an intense long summer followed by a dry harvest period enabled us to deliver the fruit on-time, intact and without stress. The harvest itself was fast and furious, one of the most compact we have ever experienced.

Viticulture:

79% 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, 40% fermented in old oak barriques and aged for 6 months on lees 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 4 months in bottle before release the final wine is complex and full-bodied with autumn fruit and spice notes.

VARIETIES: 100% Pinot Gris
OAK: 40% fermented and aged in old oak casks for 6 months.
BOTTLING DATE: 4th November 2016

ALCOHOL: 12.5%
RS: 6.8g/l
PH: 3.37
TA: 5.8g/l
Total SO₂: 84 ppm

*Organic.
Suitable for vegans.
No dairy products or eggs.
Contains sulphites.*

