



Seresin.

PINOT GRIS 2018



pH - 3.3
Ta - 6.7
Rs - 2.5 g/L
Alc - 12.5%
Total SO₂ - 75ppm.

Vineyard - Raupo Creek
Clones - Sel Ovaile, Barrie, PN00141
Yield - 12 Tonnes/ hectare
Oak - 20% for 7 months, neutral oak

Organic & Biodynamic

Suitable for Vegetarians and Vegans

Tasting Notes

Vibrant and perfumed, with classic cool climate Pinot Gris aromatics of white peach and ripe yellow pear. Considered, early picking and time on lees has ensured that the wine is elegant and textured, yet finishes bright, refreshing and dry.

Winemaking

Certified organic grapes were hand-picked and whole bunch pressed. The free run juice settled naturally for 48 hours, then racked into both a stainless steel tank, and old neutral barrels whereby the juice commenced fermentation naturally, after 5-10 days. A long, slow fermentation took place (four months), then the individual barrels and tank were blended to rest on fine lees for a further three months. After stabilisation, the wine was filtered prior to bottling.

Vintage

2018 will be remembered as being rather unusual for Marlborough, with a run of wet conditions following a period of warm weather. Fortunately our vineyards all fared well, with low yields and careful management ensuring a large proportion was harvested by the end of March. Above all, we will remember this vintage for its fast and furious nature – blink and you nearly missed it! However the resulting wines are showing a great deal of poise, elegance and subtlety. We are beyond excited to nurture them into the bottle and bring them to market.

Viticulture

Sourced from our old vines that thrive on river silt terraces in the Central Wairau Valley as well as our clay-rich Raupo Creek vineyard, which has a gentle north-west facing aspect, settled in the centre of the Omaka Valley. Both vineyards are managed following Organic and Biodynamic principles.

