



Seresin.

PINOT GRIS 2019



pH - 3.18
TA - 5.6 g/L
RS - 1.5 g/L
Alc - 12.5%
Total SO₂ -92 ppm

Vineyard - Raupo Creek
Clones - Sel Ovaile, Barrie, PN00141
Yield - 8 Tonnes/ hectare
Oak - 20% for 8 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 was racked into a stainless steel tank, to undertake fermentation using wild yeast. A long, slow fermentation took place, and then the wine was racked into neutral french oak barrels to age for six months on lees. After this time, the most expressive individual barrels were selected, and were blended, stabilised and filtered prior to bottling.

Vintage

Blessed with a glorious, dry Summer, 2019 harvest commenced remarkably early, on March 1st. Vintage 2019 will be remembered as relatively trouble free, and a long harvest period – after the last few years when all varieties ripened at once, the slow, steady and spread out nature of 2019 was welcomed. Wet conditions at flowering gave us loose and lighter bunches, the following hot dry summer allowed berries to ripen considerably faster. Fruit was harvested an optimum maturity with the intention to maintain fresh and vibrant acidity to balance concentration of the fruit. We completed harvest on April 13th. All in all, we feel very grateful for all that Vintage 2019 delivered, exceptional conditions and resulting fruit quality and health.

Viticulture

Sourced from our our clay-rich Raupo Creek vineyard, which has a gentle north-west facing aspect, settled in the centre of the Omaka Valley. This vineyard is managed following Organic and Biodynamic principles.

