

MOMO

MARLBOROUGH

MOMO Pinot Noir 2012

'Offspring' in Maori, MOMO reflects its heritage as part of the Seresin family - wines grown naturally to express the season and land from which they come.

MOMO Pinot Noir is made using grapes from Seresin's three biodynamic vineyards.

Tasting Note

The nose demonstrates earthy, herbal and dark fruit characters with hints of undergrowth. The focused palate is concentrated with succulent dark fruits layered over smoky oak and fine mouth-coating tannins.

Delicious with most red meats, mushroom dishes or hearty fish like salmon. This wine has the potential to improve over the next five years, evolving and developing complexity with bottle age.

Winemaking

The 2012 MOMO Pinot Noir is a blend of fruit from three Marlborough vineyards with varying soil characteristics. The grapes for this wine were hand-picked, hand-sorted, de-stemmed and then cooled before a pre-fermentation soaking period.

After a natural fermentation in open-top fermenters the wine was transferred to French barriques to mature over a period of ten months.



Alcohol:	13.0%
pH:	3.791
TA:	5.5g/l

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