



Seresin Chardonnay Reserve 2012

At Seresin, we work the land in a traditional way to determine the character of our wines. Organic and biodynamic practices underpin our careful attention and the gentle thought with which we make wine of passion, grace and spirit.

Tasting Note

The 2012 Chardonnay Reserve is a wine full of concentration and poise. It has broad mouth feel and is backed with a firm acidity and salty minerality. Rather than being driven by fruit, the nose is savoury and complex with finely balanced oak. This wine being based around a firm acidity and structure, with the fruit taking a backseat, will age gracefully until at least 2020.

Winemaking

The fruit was hand-sorted, whole-bunch pressed, then sent straight to barrel. Each parcel was naturally fermented in French oak, a proportion of which was new. The wine went through malolactic fermentation, which occurred naturally in barrel. During the tasting process barrels from different parcels were selected and designated reserve. After 11 months in oak the wine was blended and lightly filtered and bottled without fining.

Vineyard & Vintage

The hand-picked fruit comes in equal amounts from our clay-rich hillside Raupo Creek vineyard and our Home vineyard which is made up of a variety of free draining Waimakariri soils.



Alcohol:	13%
RS:	1.3g/l
pH:	3.49
TA:	6.3g/l

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