

2009 PINOT GRIS

Varietal: Pinot Gris
Region: Marlborough



SERESIN ESTATE:

The sentinel stone at the entrance to our Home Vineyard in Marlborough, New Zealand, signals the path to both our winery and our philosophy. The stone bears a subtle handprint, a symbol of strength, gateway to the heart, tiller of the soil and the mark of the artisan. Organically and biodynamically grown, hand-tended and hand-picked, the grapes from our estate are handmade into wines of passion, grace and spirit.

VINTAGE:

The wines from the 2009 vintage hold great promise. Extended periods of hot sunny weather over flowering and through the end of January were followed by a cool and wet February. This encouraged some botrytis in the earlier ripening varieties such as Chardonnay, but fortunately the run in to harvest was cool and dry which arrested the spread of disease. The cooler conditions in March pushed the harvest back a little, drawing out ripening whilst maintaining acid levels until the fruit reached its optimum ripeness. The result of this cooler extended vintage is that the wines are showing great poise, balancing a powerful core of fruit concentration with an elegant acidity.

VINEYARD:

The grapes for this wine comes from our clay-rich hillside Raupo Creek vineyard and the Home vineyard which is made up of a variety of free draining Waimakiriri soils. Five different parcels of Pinot Gris were hand-picked between April 7 and April 20.

CLONES: 2/15, 2/16, 2/21, 141, Mission, Barrie, Sel. Oville, 141

VINIFICATION:

The grapes were hand-sorted before being whole bunch-pressed and lightly settled. Wild yeast was used for fermentation, which was maintained at a slow rate by low temperatures to enhance the primary fruit characters. At around 10⁰Brix the wine was transferred to older French barriques to finish fermentation and to sit on yeast lees for six months.

Alcohol: 14.5% pH: 3.70 TA: 4.7g/L Residual Sugar: 8.2g/L

WINEMAKER'S NOTES:

The nose exhibits aromas of quince, apple crumble and spice with hints of dried grass. The weighty palate is richly textured, with background creaminess from lees contact, balanced by a fresh acidity providing a lingering finish. Drinking well now, this wine will cellar for the next five years.