

# 2008 CHARDONNAY

**Varietal:** Chardonnay  
**Region:** Marlborough



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## SERESIN ESTATE:

The sentinel stone at the entrance to our Home Vineyard in Marlborough, New Zealand, signals both the path to both our winery and also 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.

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## VINTAGE:

2008 was a season of huge promise. A good flowering period produced a large number of bunches, which we thinned to achieve our optimum yields. Fine warm weather over summer allowed for even ripening and sped up grape development bringing the vintage forward. Unusually, all varieties seemed to ripen at the same time. Pockets of rain towards the end of our harvest applied further pressure to the already compact vintage. Because of the rain we saw some sign of botrytis in our younger vineyard however the fruit from the two older vineyards, which have been organic for many years, was remarkably resilient and we were largely unaffected.

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## VINEYARD:

The hand-picked fruit 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.

*CLONES: Mendoza, 2/23, Cl.15, Cl.95, and MWIG1*

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## VINIFICATION:

The fruit was hand-sorted before being whole-bunch pressed and then sent straight to barrel. Each parcel was naturally fermented in French Oak, twenty-five percent of which was new. Following primary fermentation the wine went through malolactic fermentation, which occurred naturally in barrel. After 11 months in oak the wine was blended and lightly filtered and bottled without fining.

*Alcohol: 13.5%      pH: 3.5      TA: 5.5g/L      Residual Sugar: 1.7g/L*

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## WINEMAKER'S NOTES:

The nose exhibits gun smoke and aromas of citrus and toasted almond with a suggestion of toffee. The palate is viscous with hints of grapefruit and salted caramel, supported by a firm balanced acidity. It is drinking well now, but will improve over the next five years.