



MARLBOROUGH

MOMO Chardonnay 2010

'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 wines are made using grapes from Seresin's three biodynamic vineyards and, for some wines, grapes are also selected from a dedicated grower's vineyard which is in conversion to organics.

From these roots, MOMO has developed its own identity, embracing traditional winemaking to produce wines which are true to variety and reflect the essence of their fruit characters.

The 2010 MOMO Chardonnay is a blend of certified organic fruit from Seresin's Home vineyard, located in the cooler western end of the Wairau Valley of Marlborough, and the clay-rich Raupo Creek vineyard located in Marlborough's Omaka Valley. After hand-picking the grapes were whole-bunch pressed and the juice was fermented using wild yeast in old French oak barriques. The wine was left in oak to age on yeast lees for eleven months, with regular stirring.

Technical Details

Growing Region Marlborough, New Zealand

Grape Variety 100% Chardonnay

Alcohol 13.5%

Acidity 5.1g/L

pH 3.54

Residual Sugar 1.4g/L

Tasting Notes

Colour Pale gold.

Bouquet Aromas of spicy quince crumble, with stone-fruit and savoury notes.

Palate The palate shows good concentration of fruit with a creamy texture, balanced by a gentle acidity.

Food Pairing Delicious with summer salads, pasta dishes and a lemon and seafood risotto.

Cellaring Drinking well now, this wine has the potential to improve over the next five years.

Winemaker Clive Dougall.