

2009 CHARDONNAY RESERVE

Varietal: Chardonnay
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, 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 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.

CLONE: Mendoza, UCD 15 and 95

VINIFICATION:

The fruit was hand-sorted, whole-bunch pressed, 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. During the tasting process barrels from seven different parcels were selected and designated reserve. After 11 months in oak the wine was blended and lightly filtered and bottled without fining.

Alcohol: 13.5% *pH:* 3.44 *TA:* 5.9g/L *Residual Sugar:* 3.1g/L

WINEMAKER'S NOTES:

This wine tells the story of the 2009 vintage, a year from which the wines are elegant and defined, with a generous acidity. The complex nose displays aromas of caramelised citrus and gunsmoke, with toasty notes. The palate is generous yet delicate, with a silken texture and a lingering finish. This wine is drinking well now and has the potential to improve over the next seven years.