

Seresin

2008 Chardonnay Reserve



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, 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 four different parcels were selected and designated reserve. After 11 months in oak the wine was blended and lightly filtered and bottled without fining.

The finished wine has an alcohol of 14.0 percent, pH of 3.50, 5.1g/L titratable acid and 2g/L residual sugar.

WINEMAKER'S NOTES: The nose shows grapefruit, flint and a hint of gunsmoke. The palate is weighty with a focused acidity and savoury characters due to fermentation on solids.

CELLARING POTENTIAL: This wine is drinking well now and has the potential to improve over the next seven years.

"91 points. The 2008 Chardonnay Reserve gets precisely the same cellar treatment as the straight Chardonnay, being the product of barrel selection. It has more of a sulphidic, funky character with a pronounced core of apricots, cashews and meal plus a hint of creme caramel. Full bodied, rich and intense, there's a good backbone of crisp acid in the mouth and a long toasty finish, Drink it now through 2015."

Lisa Perrotti-Brown, The Wine Advocate, October 2010