

Seresin

Seresin Reserve Chardonnay is a refined and elegant expression of Marlborough Chardonnay, showcasing a creamy, layered palate framed by focused acidity and a harmonious blend of fruit and oak.



Reserve Chardonnay 2022

Marlborough, New Zealand

Region and Vineyards

The **Raupo Creek Vineyard**, located in the heart of the **Omaka Valley** in Marlborough, is the exclusive source of the fruit for this wine. This vineyard is farmed using **organic and biodynamic principles**, ensuring that the land's natural biodiversity and soil health contribute to the wine's character. The vineyard features a **northwest-facing aspect**, benefitting from **high sunshine hours and minimal rainfall**, which promote even ripening and concentrated flavors.

The clay-rich soils of Raupo Creek provide excellent water retention, allowing the vines to thrive even in periods of minimal rainfall. This terroir is ideally suited for Chardonnay, imparting richness and minerality to the wine. The careful management of yields at **5-6 tonnes per hectare** ensures that the grapes achieve optimal ripeness and intensity, while the diversity of clones (15, 95, and Mendoza) adds complexity and depth to the final blend.

Winemaking

The **2022 vintage** presented challenges, including significant rainfall during the harvest period, increasing disease pressure. However, the experienced vineyard team meticulously managed the vines, ensuring that only the best fruit was harvested.

Each clone was **handpicked between March 19th and 27th**, then **whole-bunch pressed** and allowed to settle overnight in tank. Following this, the wine underwent **100% wild fermentation** and **100% malolactic fermentation**, a testament to the hands-off approach and reliance on natural processes. The wine matured for **six months in French oak**, with a mix of puncheons and barriques, adding texture and subtle oak character. Before bottling, the batches were blended, filtered, and carefully balanced to achieve a seamless expression of the vintage.

Alcohol :14,00 %

Composition: 100% Chardonnay

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Tasting Notes

- **Color**: Pale gold with brilliant clarity, reflecting its purity and freshness.
- **Aroma**: A vibrant bouquet of **stone fruits**, such as peach and nectarine, intertwined with notes of **brioche** and a hint of citrus zest. Subtle undertones of toasty oak and creaminess add depth.
- **Palate**: The palate is **layered and creamy**, showcasing flavors of ripe stone fruit, balanced by a zesty acidity that keeps the wine refreshing. A subtle minerality and well-integrated oak contribute to a long, elegant finish.

Did You Know?

Seresin Estate is a pioneer of **biodynamic viticulture** in Marlborough, emphasizing sustainability and harmony with the environment. The estate is also vegan-friendly, reflecting its commitment to conscious winemaking.

Wine Pairing Ideas

- **Quiche Lorraine**: The creamy texture and subtle oak in the wine complement the richness of the dish, while its acidity cuts through the fat.
- **Poulet Vallée d'Auge**: A Normandy chicken dish cooked with cream and apples pairs beautifully with the wine's stone fruit flavors and creamy palate.
- **Seafood Risotto**: The wine's vibrant acidity balances the creamy risotto texture, and its minerality highlights the delicate seafood flavors.
- **Comté Cheese Tart**: The nutty, buttery notes of Comté harmonize with the wine's brioche and creamy finish.

93

Robert Parker (RP) : 93 Points (2016)

Toasty and rich but still fresh, Seresin's 2016 Chardonnay Reserve is a terrific effort. Pain grillé joins ripe peach and lemon curd on the nose, while the palate is full-bodied without being overly weighty, balancing size and refreshment in an ideal manner. Capping things off is a long, lingering finish that delivers nuances of cinnamon, clove, stone fruit and citrus. The 15% new oak is noticeable but in balance with the concentrated fruit. Drink this over the next few years.