

Seresin

The Seresin Chardonnay is a refined and elegant expression of Marlborough Chardonnay , featuring layers of creamy complexity and a poised structure. This wine balances ripe stone fruit flavors with brioche and subtle oak, framed by vibrant acidity.



Chardonnay 2022

Marlborough, New Zealand

Region and Vineyards

The **Seresin Chardonnay** is sourced from the **Raupo Creek Vineyard** in the **Omaka Valley**, Marlborough. The vineyard is managed using **biodynamic** and **organic** principles, ensuring sustainable practices that enhance the vineyard's natural health and biodiversity. Situated on a gentle **north-west facing slope**, the vineyard enjoys high sunshine hours and minimal rainfall, providing ideal conditions for grape ripening.

The **clay-rich soils** of Raupo Creek contribute to the texture and richness of the Chardonnay. The 2022 vintage saw stable weather during flowering, leading to abundant fruit set. However, heavy rainfall before harvest increased disease pressure, which was carefully managed through crop thinning and rigorous vineyard work.

Winemaking

The grapes for the **Seresin Chardonnay** were handpicked in three batches, according to clone. The **Mendoza**, **Clone 95**, and **Clone 15** were harvested separately to ensure optimal ripeness. After harvesting, the grapes were **whole bunch pressed** and left to settle overnight in tanks before being racked to barrel.

The fermentation process was entirely natural, with **100% wild yeast fermentation** followed by **100% malolactic fermentation**, which added richness and creaminess to the wine. The wine was aged for **6 months in French oak** barrels, including both **puncheons and barriques**, to achieve a balance between oak influence and the wine's natural fruit character. After aging, the wine was blended, filtered, and bottled.

Alcohol :13,50 %

Composition: 100% Chardonnay

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Tasting Notes

- **Color**: Pale gold with bright clarity.
- **Aroma**: Aromas of **stone fruit** such as peach and nectarine, combined with hints of **brioche**, and subtle toasty oak notes.
- **Palate**: The palate is layered and creamy, offering flavors of **ripe peach**, **apricot**, and **lemon zest**, with a fine acidity that brings freshness and balance. The texture is smooth, with a touch of brioche and minerality, leading to a long, elegant finish.
- **Finish**: A clean, lingering finish with vibrant acidity and a harmonious integration of fruit and oak.

Did You Know?

The **Seresin Estate** follows **biodynamic** farming practices, which not only promote sustainability but also enhance the natural expression of the vineyard's terroir. These practices ensure that the grapes are farmed with minimal intervention, resulting in wines that reflect the purity and unique characteristics of the vineyard.

Wine Pairing Ideas

- **Roast chicken with herbs and lemon**: The creamy texture and bright acidity of the wine complement the richness of roasted chicken, while the citrus elements enhance the dish's flavors.
- **Grilled lobster with butter sauce**: The wine's buttery notes and vibrant acidity pair perfectly with the rich flavors of lobster and the freshness of the sauce.
- **Mushroom risotto**: The earthy flavors of mushrooms harmonize with the wine's subtle oak and creamy texture.
- **Goat cheese tart with caramelized onions**: The acidity of the wine cuts through the richness of the cheese and complements the sweetness of the onions.

Robert Parker (RP) : 90 Points (2019)

Seresin's cashew-scented 2019 Chardonnay features darker hints of scorched coffee and struck match on the nose, then settles down on the palate into a generous, medium-bodied offering with a silky mouthfeel and flavors that suggest white peach, Asian pear, honey and ripe citrus. It's a gorgeous wine for casual sipping, but it could also partner well with fish or poultry dishes.