



Seresin.

PINOT GRIS 2023



pH - 3.5

TA - 4.6

RS - 3.7 g/L

Alc - 13%

Total SO₂ - 62ppm

Vineyard - Raupo Creek

Clones: Sel Oville, Barrie, PN00141

Yield - 8 tonnes/hectare

Oak - 40% for 4 months, neutral oak

Organic and Biodynamic

Suitable for Vegetarians and Vegans

Tasting Notes

Dense, ripe notes of pear and quince combine beautifully with aromas of spice and ginger. The palate is lush, rich and textural, which has been aided by partial barrel fermentation in French oak barrels. A dry wine that finishes with vibrant acidity.

Winemaking

The fruit was picked in the early morning to preserve its quality and freshness. It was loaded into the press, without crushing, and gently pressed to settle overnight naturally. After settling, it was racked, taking light lees, to a stainless steel tank and neutral puncheons to undergo wild fermentation. The wine remained in puncheons, on lees, for four months after fermentation to age. During this time malolactic fermentation was completed, naturally. The components were then racked and blended in a small stainless steel tank. The wine was then filtered prior to bottling.

Vintage

Despite the challenging season that Mother Nature provided early on, the vineyard at Raupo shone, looking remarkably vibrant, alive and healthy. We were blessed also with a lovely even flowering so the bunches in general were smaller and uniformly spread across the canopy, and naturally low. Smaller berries and bunches certainly gave a level of concentration that was welcomed.

The season was not easy, and certainly wet in the months leading up to harvest; so to see the cleanliness of the fruit was very encouraging. This was a direct result of the judicious management by our vineyard team, who all worked tirelessly all season despite the weather. Luckily, for the first time in several years, for the whole harvest period, we had a run of very dry, settled weather which enabled the team to harvest each plot exactly when we wished.

Viticulture

Our clay rich Raupo Creek vineyard, farmed following organic and biodynamic principles is located in the centre of the Otago Valley. This vineyard has a gentle north-west facing aspect and enjoys high sunshine hours and minimal rain.

