VINO FINO
Explore a World of Wine

SERESIN BEAUTIFUL CHAOS NATURAL WHITE 2024



$32.99

Product Code:	3020
Country:	New Zealand
Region:	Marlborough
Style:	Orange

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	12.5%
Grape:	52% Pinot Gris, 48% Riesling
Natural:	Biodynamic

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

Like many Marlborough wineries, Seresin is going through a bit of consolidation and as a result here is a fantastic opportunity to dive into the world of natural, skin fermented orange wine at a discounted price point.

For those unfamiliar with this style, it is essentially a white wine made in the way you would normally make a red wine - that is extended contact with the grape skins to extract colour, tannins and phenolic structure.

The result, such as in this case, is a wine that has the aromatic lift of a white wine, but the structure of a red. It suits itself to a variety of food pairings, so we reckon it's time for you to get adventurous!

The 2024 Beautiful Chaos Natural White embodies a minimalist, mindful way of winemaking. This playful biodynamic blend of Pinot Gris and Riesling has been handpicked and fermented naturally on skins for 3 weeks. The result is a wonderfully savoury, textured wine that is well supported by a mouth-watering, salty acidity and firm phenolic structure. Bottled unfined and unfiltered which means there are solids suspended in the wine - but really that just means all the good stuff is left in the bottle!

Winery notes (2024 Vintage)
"A wholly pure aromatic blend of Pinot Gris and Riesling, knitting together perfectly the lush fruit and simplicity of Pinot Gris

with the steely focus of Riesling, in a form that is free from any winemaking intervention. Time on skins and then aging in amphora has guided the style to show a firm phenolic structure yet has a strong element of elegance, clarity and balance.

Two individual parcels of Pinot Gris and Riesling were hand picked, destemmed and fermented separately in amphora, utilising native yeasts. After 21 days on skins, gently plunging by hand once a day, both parcels were pressed and returned to amphora for aging for three months, where the parcels completed malolactic fermentation naturally on lees. Both amphorae were then racked to a small stainless steel vessel to blend for three weeks, prior to bottling. It was bottled without any stabilisation, fining or filtration, only with a minimal sulphur addition just before bottling."

CONTACT VINO FINO

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OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
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VISIT VINO FINO

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Christchurch

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