

SERESIN BEAUTIFUL CHAOS SYRAH 2024



\$34.99

Product Code:	3094	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	Red	Alcohol:	13.3%
Variety:	Syrah / Shiraz	Grape:	100% Syrah
		Natural:	Biodynamic



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TASTING NOTES

Winery notes (2024 Vintage)

"Beauty resides within Chaos and Chaos within Beauty. Both grape growing and wine making have elements of beauty and chaos embedded within. A natural progression was to embrace a little more chaos and beauty within these two related cultures. Therefore the name Beautiful Chaos seemed appropriate for these wines. They are different from any other wines we make. Hence the name. And new label. Despite this, they are very much a part of our evolving culture.

Indeed, the best vintage yet for our Beautiful Chaos Syrah. Brooding and inky to the eye, which leads into a lifted bouquet of dark bramble fruits and savoury, earthy notes on the nose. The palate is charming, with luscious, concentrated fruit that is underpinned by powdery, cocoa-like tannins. A true expression of Syrah from our special, cool climate vineyard.

The Syrah was handpicked on April 8th, the last pick of harvest. The fruit was fermented as a batch of two tonne, in a small stainless steel open-top fermenter, with 15% whole bunches. The grapes fermented naturally and were plunged once a day. After spending 21 days on skins, the wine was gently pressed off skins to rest for five months in clay amphorae (50%) and neutral barriques (50%), where it completed malolactic fermentation naturally. Prior to bottling, the wine was racked gently out of amphorae and barriques to blend and clarify naturally, in a stainless steel vessel. It was bottled without any stabilisation, fining, filtration or added sulphur."

93/100 Stephen Wong MW, The Real Review, July 2025 (2024 Vintage)

"The last fruit picked from the organic Raupo Creek vineyard, this syrah was hand-plunged daily during its wild ferment before being pressed, with half going into a clay amphora and half going into old oak barrels to age for five months before settling in stainless steel prior to bottling. Made without additions or sulfur, it is clean, vibrant and energetic with a distinctive cool-

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climate perfume. 2024 is the best vintage yet for this wine.

Beguiling perfume of violet, Irish Moss, wildberry, boysenberry, new leather, cinnamon and Szechuan peppercorn lift from the nose in delicate layers. The palate is vibrant yet concentrated with a nicely submerged velvet texture, driven by bright fruit acidity. No more than mid-weight but showing excellent intensity and an unusually sleek structure despite the presence of coffee-ish tannins. The flavours continue to weave across the finish as they are joined by the slightest hint of oak. This balances floral, earthy and spice complexity against its crystalline fruit purity, creating a sense of tension and liveliness. Although it will continue to meld and unfurl in the near-term, it is open-knit and showing well already and can easily be enjoyed despite its youth."

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
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