

VINO FINO

Explore a World of Wine

SERESIN CHARDONNAY 2023



\$26.99

Organic & Biodynamic Marlborough Chardonnay

Product Code:	5254	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Southern Valleys	Alcohol:	13.0%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Biodynamic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

[VIEW PRODUCT ONLINE](#)

TASTING NOTES

Seresin's wines are highly regarded for their hand crafted nature and dedication to organic and biodynamic principles. Their approach is to be as natural as possible and this results in wines that are texturally exciting and a real pleasure to drink.

Winery notes (2023 Vintage)

"Bringing together two individual plots and three clones from our Raupo Creek Vineyard, the Seresin Chardonnay reflects "house style" of Chardonnay from our special site. An elegant, focussed Chardonnay, that is bone dry but multilayered with savoury texture and depth of concentration.

VINO FINO

Explore a World of Wine

Certified organic and biodynamic fruit was handpicked by clone, in three batches. Each batch was whole bunch pressed to tank for overnight settling before being racked to barrel. All batches went through 100% wild fermentation, and subsequently 100% malolactic fermentation. After nine months in French oak, both puncheons and barriques, the batches were blended, filtered and bottled."

Rated Excellent & 93/100 Cameron Douglas MS, April 2024 (2023 Vintage)

"A lovely bouquet of barrel spices and yellow stone fruits, grapefruit peel and apple. Dry on the palate with plenty of weight and freshness, lees spice and tension, apple and citrus fruit flavours, vanilla and roasted nut. Fine tannins from the barrel and fruit are accentuated by the lees spice and complexities this also brings to the wine. Ultimately an expression that suits stand alone drinking or alongside barbequed crayfish tails with tartare sauce, or a simple pasta with parmesan cheese included. Best drinking from late 2024 through 2029."

5 Stars & 93/100 Sam Kim, Wine Orbit, April 2024 (2023 Vintage)

"Elegant and stylish, the wine shows ripe nectarine, rockmelon, vanilla and roasted cashew aromas with a hint of oatmeal complexity. The palate displays fine flow and creamy mouthfeel, splendidly framed by juicy acidity, finishing long and harmonious. At its best: now to 2029."

CONTACT VINO FINO

Phone: 03 365 5134
<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,
Christchurch