



Seresin.

BEAUTIFUL CHAOS PINOT NOIR 2022

'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.'

- Michael Seresin



pH - 3.62
TA - 5.1g/L
RS - Dry
Alc - 12.5%
Total SO₂ - 0ppm

Vineyard - Raupo Creek
Blend - Pinot Noir Clone 777 & 115

Certified Organic

Suitable for Vegans

Tasting Notes

The 2022 Beautiful Chaos Pinot Noir embodies a minimalist, mindful way of winemaking. Luscious biodynamic Pinot Noir grapes have been fermented and aged in amphorae. The result is an incredibly transparent, yet vibrant and savoury expression of Pinot Noir, that is supported by layers of crunchy red fruits. The wine has been bottled unfiltered and unfiltered.

Winemaking

Certified organic grapes were hand-picked in two different clonal batches. The first, the close planted 777 Clone was placed directly into two small clay amphora pot, 100% destemmed. The second pick, coming from the 115 clone, was 100% destemmed and placed into an open puncheon. Both batches undertook fermentation naturally, and were plunged gently daily. The fruit remained on skins, for approximately three weeks in total, where all vessels were covered and given a wet cap daily, and stored with no additions. Both components were pressed off, blended together, then returned gently into amphorae for three and a half months for further aging and to undergo malolactic fermentation naturally. The Amphorae was then racked gently into a small stainless steel vessel to clarify naturally, for two weeks prior to bottling. It was bottled without any stabilisation, fining or filtration. For the final blend, clone 777, represents 80% and the clone 115 represents 20%.

Vintage

2022 will be remembered for its challenging nature, which kept us on our toes after a run of remarkably effortless vintages in a row. Dry, stable weather over flowering lead to an abundant fruit set, and with consistent small rain events we enjoyed fantastic vigour across the whole vineyard. Leading into the harvest period the region endured some significant rainfall events, which increased berry and bunch size, but also disease pressure, unfortunately. Luckily we had an excellent team working tirelessly in the vineyard to mitigate this and also crop thin throughout the whole vineyard, with an extra focus on the Pinot Noir. We started picking Pinot Noir on 16th March and finished picking with a botrytis style Riesling on 19th May.

It must be said, after the early and fast and furious nature of the previous vintages, a vintage that was a touch later and spread out between each variety was really welcomed. With a great picking team and a focus solely on the Raupo vineyard, we were able to pick each plot before any real disease pressure took a hold.

Viticulture

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



Seresin.co.nz

Facebook/Seresin

Seresinestate

