



Bin No:
1533

Wine: **Momo Pinot Noir 2013 Vt**

Country: *New Zealand*

Region: *Marlborough - South Island*

Producer: *Seresin*

Vintage: *2013*

Colour: *Red*

Grape Variety: *100% Pinot Noir*

Status: *Still*
Sustainable environmental management
Biodynamic, certified organic

Allergens *contains sulphates*

Body Value: *B (A is light, E is full bodied)*
abv: 13.0% - bottle size: 75cl



Tasting Note:

The nose demonstrates earthy, herbal and dark fruit characters with hints of undergrowth. The focused palate is concentrated with succulent dark fruits layered over smoky oak and fine mouth-coating tannins.

Winery information:

From its roots as part of the Seresin family, MOMO has developed its own identity, with wines which are true to variety and reflect the essence of their fruit characters.

Seresin Estate lies in the sun-soaked heart of Marlborough at the top of New Zealand's South Island, with vineyards spread across the warm stony Wairau Valley floor and up into the gentle clay slopes of the Otago Valley to the South. The specially chosen sites are planted with Sauvignon Blanc, Chardonnay, Riesling, Pinot Gris and Pinot Noir.

MOMO means "offspring" in Maori, and all Seresin's MOMO wines are fully organic and certified by Demeter. The fruit was hand-picked from two of Seresin's biodynamic vineyards. All of the fruit came from different sections within the Raupo Creek vineyard where the soils are rich and clay-based.

Vineyards and Winemaking

Raupo Creek

This is the largest of the three vineyards, and is located in the foothills of the Otago Valley to the south of the Wairau Valley. The clay rich soils of the 51 hectare vineyard are ideal for growing Pinot Noir. The land is also planted with Chardonnay, Pinot Gris, Semillon, Sauvignon Blanc, Riesling and Viognier. Sheep and cattle herds are pastured here as well, making good use of the lush grass available in the areas unsuitable for growing vines. The soil composition is of Clay, Shingles with free draining gravels with an average yield of 7.5T/hect

Harvested by hand.

Vinification:

Fermentation vessels used were closed top stainless steel tanks with the use of natural yeasts. The wine was matured in French barriques of which 4% was new for 12 months.

Food Recommendation:



Roast Lamb

