



Wine: **Momo Pinot Gris 2017 Vt**

Country: *New Zealand*

Region: *Marlborough - South Island*

Producer: *Seresin*

Vintage: *2017*

Colour: *White*

Grape Variety: *100% Pinot Gris*

Status: *Still*
Sustainable environmental management
Biodynamic, certified organic
Suitable for vegetarians and vegans
No dairy products or eggs used during production

Allergens: *contains sulphites*

Dry/Sweet: *1 (1 is dry, 7 is very sweet)*
abv: 12.5% - bottle size: 75cl

Bin No:
15301



Tasting Note:

Pure and attractive on the palate, with notes of soft white stone fruit, and a savoury warm hay character. The palate is appealing, with layers of orchard fruit, soft white blossoms, mouth-filling rounded texture and a bright refreshing acidity.

Winery information:

MOMO means "offspring" in Maori, and all Seresin's MOMO wines are fully organic. Just over 50% of the blend is fruit harvested from Seresin's three biodynamic vineyards which are certified by Demeter: Raupo Creek, Tatou and Noa. The other part is made up of fruit from three growers, with whom Seresin work closely to manage their vineyards in the Wairau and Waihopai valleys.

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.

Vineyards and Winemaking

Tatou

The Tatou vineyard is surrounded with olive trees and planted with Sauvignon Blanc and Pinot Noir. The 15 hectare property is located slightly west of the Noa vineyard in the Wairau Valley. The fruit from Tatou's alluvial shingle soils produces very concentrated aromatic wines with structured tannins.

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.





Vinification:

Certified organic grapes were hand-picked and whole bunch-pressed before being fermented. A portion was left on skins for 12 hours. 30% of the blend was fermented and aged in old French oak barriques for three months to give additional texture and complexity. The remaining 70% was fermented in stainless steel tanks.

Organic and biodynamic

Food Recommendation:

Aperitifs – White meats and salads