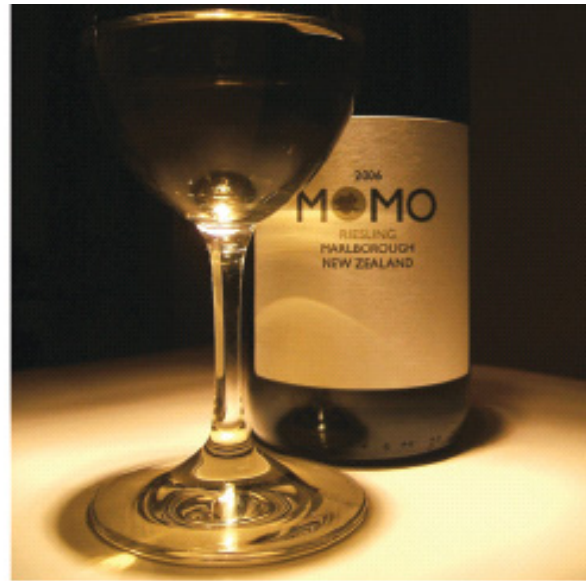


# MOMO

MARLBOROUGH



## MOMO Pinot Noir

Hand-picked, hand-sorted and fermented with wild yeasts, berries are hand-plunged and pressed before the wine is transferred to aged French oak barriques to mature for close to a year. The wine is rich with concentrated ripe berry characters, supported by fine mouth-coating tannins and a savoury complexity from the natural ferment.

### Best Pinot Noir of the Year

*'The word MOMO was found in an old Maori dictionary by winery owner Michael Seresin. It means offspring; a fitting name for the second pinot noir made at Seresin Estate each year. Like the Seresin Estate pinot noir, MOMO is made from hand-picked grapes, but it's made in a more fruit-forward style and treated to less oak in the winery. It's luscious, soft and highly drinkable.'*

*Joelle Thomson, The Indispensable Wine Guide*



## MOMO Riesling

Picked in the cool of the day, pressed then settled for a week to remove solids, crystal clear juice is fermented at low temperature to protect fruit flavour and aroma. A touch of residual sweetness is retained to enrich the mid-palate and provide balance for the fresh natural acidity. This off-dry wine exhibits lively minerality and flinty citrus characters for a long persistent finish.



MOMO, meaning offspring in Maori, sprung from Seresin Estate in Marlborough, New Zealand.

Reflecting this heritage, MOMO selects sustainably and organically grown grapes from a small number of dedicated growers and embraces traditional winemaking. From these roots, MOMO has developed its own identity, producing wines which are true to variety and reflect the essence of their fruit characters.

MOMO is youthful, urbane and well travelled, with a subtle charm. Seriously stylish, MOMO loves good food and great conversation. MOMO is about enjoyment – the simple pleasure of good life and good wine.



### MOMO Sauvignon Blanc

The grapes for this wine are grown in Marlborough's cool climate conditions, on the plains of the Wairau Valley. After pressing, juice is fermented at low temperature to retain its vibrant fruit flavour and then matured on yeast lees to give greater palate depth and complexity. The resulting wine is a classic Marlborough Sauvignon Blanc - aromatic with concentrated passionfruit, gooseberry and tropical fruit flavours and crisp acidity.

*'Drink-young style from the Seresin winery with a very punchy, lifted bouquet. Crisp and vivacious, with ripe herbaceous flavours, a slightly mineral streak and good body and length. Delicious in its infancy.'*

*Michael Cooper, Winestate Magazine (AUSUK & USA)*



### MOMO Pinot Gris

Pressed and cold settled to preserve varietal characters, a portion of the juice is fermented with wild yeast in aged French oak barriques to add complexity and enhance mouth feel. The balance is fermented in tank with selected yeast strains to enhance fruit flavour and aroma. Made in a full style with a little residual sweetness, this richly textured wine exhibits concentrated pear and apricot characters.





### **MOMO Chardonnay**

Grapes are pressed and naturally fermented with wild yeasts in French oak to provide structure and texture. After fermentation the wine is aged for a further four months in oak with regular lees stirring, softening the acids and adding creaminess to the palate to complement the fruit character. With tropical notes on the nose, this lightly oaked wine is made in an elegant style, its textured palate balancing stonefruit characters.

