

SERESIN

New Zealand Whites: The State of Play
Reviews by Rebecca Gibb
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The organic and biodynamic wine venture of filmmaker Michael Seresin has long provided textural, restrained expressions of Marlborough. The whites are typically nuanced and layered thanks to wild fermentation, fermentation in old barrel, and extended lees time. The Pinot Noirs, on the richer soils of Marlborough's Omaka Valley, tend to offer a denser, more structured approach.

2019 Seresin Estate Sauvignon Blanc

This is a soothing Sauvignon Blanc that's all about tender texture rather than energetic aromatics. This is wild-fermented, partly in old oak with extended time on lees. The result is a full-bodied Sauvignon that caresses the palate and provides a mouth-coating texture. The crisp acidity on the finish offers the only angle on the medium-length finish.

2020 – 2023 **91 points**

2019 Seresin Estate Chardonnay

A relatively full-bodied, creamy Chardonnay that remains vital and vigorous. While fermentation occurred in older oak (5% new), the barrels' contribution is more structural than aromatic, providing rounded edges to this firm style. The malolactic-derived creamy flavor lingers on the medium-length finish.

2020 – 2023 **90 points**

2019 Seresin Estate Chiarascuro

An idiosyncratic blend, bringing together a quartet of aromatic varieties: Riesling (50%), Pinot Gris (30%), Gewürztraminer (15%) and Viognier (5%). Based on the components of this wine, you'll not be surprised to hear that this presents an expressive style, offering rich peach, floral and orange blossom as well as lime characters. It captures the flesh that Gewürztraminer and Viognier offer, while the concluding citrus-like precision is characteristically Riesling in nature. Fermentation in neutral French oak has softened any hard edges and brought a little savory depth to what would be an otherwise overtly fruity wine. Attractive and rather joyful. Enjoy it in its aromatic youth.

2020 – 2022 **91 points**