



Seresin.

# MĀRAMA SAUVIGNON BLANC 2015



pH - 3.16  
TA - 6.4  
RS - 2.3 g/L  
Alc - 14%  
Total SO<sub>2</sub> - 112ppm

Vineyard - Noa  
Yield - 4Tonnes/ hectare  
Oak - 18 months, 11% new

Organic and Biodynamic

Suitable for Vegetarians and Vegans

## Tasting Notes

Marama is a wine with its own clear identity; richly textured, with aromas of citrus, elderflower and a hint of honey-comb. The palate is complex and involving, with soft oak providing weight and generosity to the underlying Sauvignon characters. A tight and focused acidity creates a lingering finish.

## Winemaking

The fruit was hand-sorted, whole-bunch pressed and sent straight to barrel. Each parcel was naturally fermented in French oak, 11% new oak. The wine went through malolactic fermentation, which occurred naturally in barrel. After 18 months in oak on full lees, the wine was blended, lightly filtered and fined and aged in bottle before release.

## Vintage

A cool start to the year, with some late frosts, but the weather was settled for flowering and fruit set. The summer was warm and very dry, resulting in berries and bunches being smaller than average. Harvest took place in good conditions, resulting in fruit which showed aromatic ripeness as well as a balanced, fresh acidity.

## Viticulture

The fruit for this wine comes from some of our oldest vines, on the upper terraces of the Seresin Noa Vineyard. The vineyard is made up of a variety of Waimakiriri type soils of alluvial origin with free draining basalt pebbles.

