



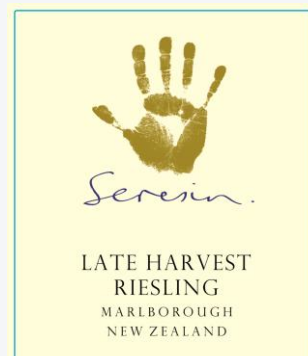
SERESIN ESTATE

LATE HARVEST RIESLING 2013

TASTING NOTE:

The nose exhibits aromas of apple, lemon and honeycomb, with hints of white blossom and peach. The palate has concentrated citrus and saffron characters, balanced by a zesty acidity. This wine will improve over the next ten years, becoming richer and more honeyed as it ages.

Drink dates: Now until 2025



VINTAGE:

2013 was an excellent vintage for Marlborough. A calm spring allowed for even flowering and berry set, and an initially warm summer was tempered by cooler temperatures after veraison – allowing slower maturation of the fruit, encouraging retention of acidity and development of more complex flavour compounds.

VINEYARD:

The fruit comes from our clay rich hillside Raupo Creek vineyard, which has a gentle north-west facing aspect settled in the centre of the Omaka Valley.

WINEMAKING:

Certified organic Riesling bunches were hand-picked, hand-sorted and crushed traditionally by foot, before being left to steep over night. Following this, the bunches were slowly and gently pressed. The resulting juice was then allowed to ferment with wild yeast, a process that lasts for many months.

Varieties: 100% Riesling

Yield: 5 tonnes / hectare

Oak: None

Bottling date: 16th September 2014

Alcohol: 10%

RS: 97g/l

pH: 3.24

TA: 7.1g/l

Organic. Biodynamic. Suitable for vegans. Contains sulphites.

