



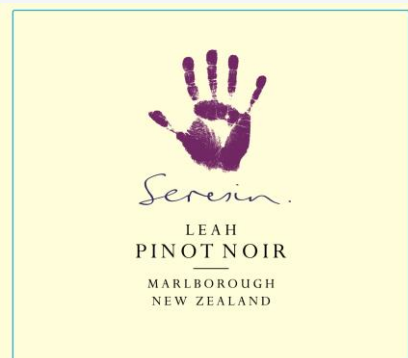
# SERESIN ESTATE

## LEAH PINOT NOIR 2013

### TASTING NOTE:

Exhibits bright, fragrant berry-fruit aromas, interlaced with spice and herbal notes. The wine is focused and concentrated, with a succulent fruit core, framed by fine-grained tannins and a mouth-watering acidity. An elegant and understated style with immediate appeal, but structure to last.

**Drink dates:** Now until 2024



### 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 mostly from our clay-rich hillside Raupo Creek vineyard in the Omaka Valley, with a small amount also from the alluvial shingles of our Tatou vineyard and the Noa vineyard, which is made up of Waimakariri type soils of alluvial origin.

### WINEMAKING:

Fruit was hand-sorted, destemmed and cooled. After pre-fermentation steeping, the juice was warmed and fermented with wild yeast, and the caps hand-plunged daily during fermentation. The wine was left on skins for 2 weeks of post-ferment maceration, then drained, lightly pressed and transferred to French oak barriques, of which 10% were new. The wine went through natural malolactic fermentation during 11 months maturation, before it was bottled unfiltered and unfined.

**Clones:** 115,777 & 10/5

**Yield:** 6 tonnes / hectare

**Oak:** 100% oak matured, 10% new

**Bottling date:** 1<sup>st</sup> August 2014

**Alcohol:** 13.5%

**RS:** <1g/l

**pH:** 3.71

**TA:** 5.7g/l

**Organic. Biodynamic. Suitable for vegans. Contains sulphites.**

