



## SERESIN ESTATE LEAH PINOT NOIR 2014

*A blend from all three of our vineyard sites, Leah is named after Michael Seresin's daughter. 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.*

### *Vintage:*

Minimal frosts during the spring and perfect flowering conditions resulted in a good crop and even berry set. A warm early summer initially, but temperatures cooled after solstice to give a long ripening period, with stable conditions until the end of the first week of April. Heavy rain followed, but the fruit remained in good condition.

### *Viticulture:*

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-picked, 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.



VARIETIES: Pinot Noir  
VINEYARD: 21% Noa, 10% Tatou, 69% Raupo  
OAK: 11 months, approx. 10% new  
BOTTLING DATE: 1<sup>st</sup> March 2016

ALCOHOL: 13.5%  
RS: 1.7g/l  
PH: 3.76  
TA: 5.9 g/l

*Organic and biodynamic.  
Contains sulphites.  
Suitable for vegans and vegetarians.*

