



SERESIN ESTATE LEAH PINOT NOIR 2016

A blend from all 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:

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

Winemaking:

The fruit was hand-picked, destemmed and cooled, the juice was warmed and fermented with wild yeast, and the caps hand-plunged daily during fermentation. The wine was left on skins for 4-5 weeks, then drained, lightly pressed and transferred to aged French oak barriques. The wine went through natural malolactic fermentation during 11 months maturation, before it was bottled lightly filtered and unfined.

VARIETIES: 100% Pinot Noir
CLONES: 10/5, 777 & 115
VINEYARD: 85% Noa, 15% Raupo Creek
OAK: 11 months in French barrique
YEILD: 6 tonnes per hectare

ALCOHOL: 13.5%
RS: 1.5g/l
PH: 3.71
TA: 5.6 g/l
Total SO₂: 55ppm
BOTTLING DATE: 21st October 2016
PRODUCTION: 806 cases



*Certified Organic.
Suitable for vegans & vegetarians.
No dairy products or eggs.
Contains sulphites.*

