



# SERESIN ESTATE MĀRAMA SAUVIGNON BLANC 2014

## *Tasting Note:*

*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.*

## *Vintage:*

Minimal frosts during the spring and perfect flowing 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 caused no problems at the Estate.

## *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.

## *Winemaking:*

The fruit was hand-sorted, whole-bunch pressed and sent straight to barrel. Each parcel was naturally fermented in French oak, all old. The wine went through malolactic fermentation, which occurred naturally in barrel. After 16 months in oak on full lees, the wine was blended, lightly filtered, bottled without fining and aged in bottle before release.



VARIETY: 100% Sauvignon Blanc  
VINEYARDS: Noa  
YIELD: 4 Tonnes/ hectare  
OAK: 100% barrel ferment, all old  
BOTTLING DATE: 1<sup>st</sup> April 2016

ALCOHOL: 13%  
RS: 1.8 g/L  
PH: 3.22  
TA: 6.9 g/L  
TOTAL SO<sub>2</sub>: 112

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

