



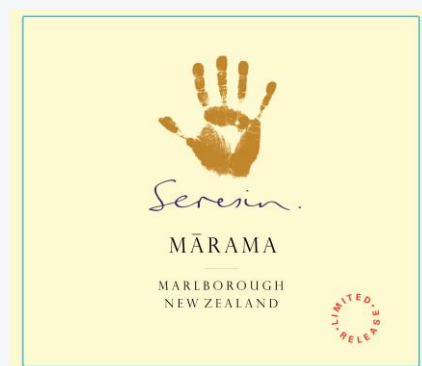
SERESIN ESTATE

MARAMA SAUVIGNON BLANC 2011

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.

Drink dates: Now until 2018



VINTAGE:

2011 was a good year for Marlborough, with an even and quick flowering and fruit set. Light rain in December and January provided enough moisture to aid the vines in the warm and dry summer that followed, and the fruit was harvested over the course of a long, fine Indian summer.

VINEYARD:

The fruit for this wine comes from some of our oldest vines, on the lower 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 and whole-bunch pressed and sent straight to barrel. Each parcel was naturally fermented in French oak, 20% of which was new. The wine went through malolactic fermentation, which occurred naturally in barrel. After 16 months in oak, the wine was blended, lightly filtered and bottled without fining.

Varieties: 100% Sauvignon Blanc
Yield: 4 tonnes / hectare
Oak: 100% barrel ferment, 20% new
Bottling date: 17th January 2013

Alcohol: 14.5%
RS: 2.5g/l
pH: 3.2
TA: 6.7g/l

Organic. Biodynamic. Suitable for vegans. Contains sulphites.

