



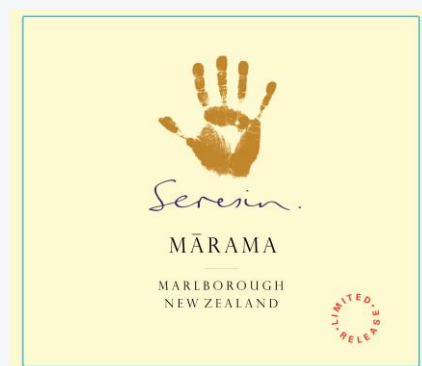
SERESIN ESTATE

MARAMA SAUVIGNON BLANC 2013

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 2022



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 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, 7% of which was new. The wine went through malolactic fermentation, which occurred naturally in barrel. After 18 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, 7% new
Bottling date: 15th January 2015

Alcohol: 14%
RS: 2.9g/l
pH: 3.2
TA: 6.3g/l

Organic. Biodynamic. Suitable for vegans. Contains sulphites.

