

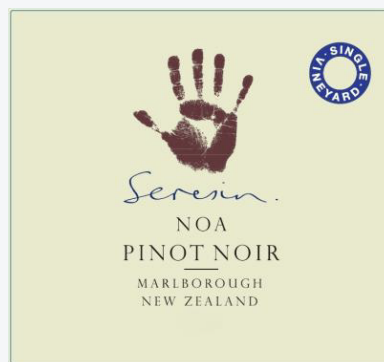


SERESIN ESTATE

NOA PINOT NOIR 2011

TASTING NOTE:

The nose is aromatic, with cassis layered over fresh herbal and floral notes. On the palate, an intense core of fragrant red stone fruit, is underpinned by finely-expressed tannins, wood smoke notes and hints of spice. Delicate and feminine, but with a framework to age well.



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 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. Each vine is thinned to carry one bunch per shoot.

WINEMAKING:

Fruit was hand-sorted, 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 30% were new. The wine went through natural malolactic fermentation during 15 months maturation, before it was bottled unfiltered and unfined.

Clones: 115

Yield: 3 tonnes / hectare

Oak: 100% oak matured, 30% new

Bottling date: 1st March 2013

Alcohol: 14.0%

RS: <1g/l

pH: 3.64

TA: 5.5g/l

Organic. Biodynamic. Contains sulphites.

