



SERESIN ESTATE

NOA PINOT NOIR 2012

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.

Drink dates: Now until 2025



VINTAGE:

2012 was a cool year. However, it started in ordinary fashion with a fine spring and even flowering and fruit-set. There was some rain at Christmas, though not enough to cause trouble, but temperatures never really lifted and the sun rarely showed her face. Consequently, the ripening was slow and harvest late with low yields.

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: 17th January 2014

Alcohol: 13.5%

RS: <1g/l

pH: 3.68

TA: 6.1g/l

Organic. Biodynamic. Suitable for vegans. Contains sulphites.

