



# SERESIN ESTATE

## SAUVIGNON BLANC 2013

### TASTING NOTE:

Subtle on the nose with warm notes of ripe yellow stone-fruit, soft passion fruit and a chalky-mineral complexity. The palate is layered and finely-textured, with ripe gooseberry, tropical and citrus notes, framed by a mouth-watering acidity, which creates a persistent finish.

**Drink dates:** Now until 2019



### 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:

Certified organic fruit was hand-picked from two of our biodynamic vineyards: 40% came from Raupo Creek where the soils are rich and clay-based and 60% came from the upper terraces of our Noa vineyard, on Waimakiriri soils of alluvial origin.

### WINEMAKING:

18 different parcels of Sauvignon Blanc and two of Semillon from different vineyard blocks were pressed and fermented separately. The wine was naturally fermented using wild yeast, and 20% of the total blend was fermented in old French oak barriques to give complexity and texture. After eight months, all the separate parcels were tasted and blended to create an interesting and elegant style.

**Varieties:** 92% S-Blanc, 8% Semillon

**Yield:** 8 tonnes / hectare

**Oak:** 20% barrel ferment, no new oak

**Bottling date:** 18th January 2014

**Alcohol:** 12.5 %

**RS:** 3.2g/l

**pH:** 3.33

**TA:** 6.8g/l

**Organic. Biodynamic. Suitable for vegans. Contains sulphites.**

