



SERESIN ESTATE

SAUVIGNON BLANC 2014

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:

Minimal frosts during the spring and perfect flowering conditions resulted in a good crop and even berry set. A warm early summer initially, but temperatures cooled after solstice to give a long ripening period, with stable conditions until the end of the first week of April. Heavy rain followed, but caused no problems at the Estate.

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: 96% S-Blanc, 4% Semillon

Yield: 8 tonnes / hectare

Oak: 20% barrel ferment, no new oak

Bottling date: 9th February 2015

Alcohol: 12.5 %

RS: 3g/l

pH: 3.22

TA: 6.9g/l

Organic. Biodynamic. Suitable for vegans. Contains sulphites.

