



SERESIN ESTATE SAUVIGNON BLANC 2015

Tasting Note:

Subtle on the nose with warm notes of ripe yellow stone-fruit, soft passionfruit and 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 persistence finish.

Delicious with all types of seafood and summer salads.

Vintage:

A cool start to the year, with some late frosts, but the weather was settled for flowering and fruit set. The summer was warm and very dry, resulting in berries and bunches being smaller than average. Harvest took place in good conditions, resulting in fruit which showed aromatic ripeness as well as a balanced, fresh acidity.

Viticulture:

Certified organic fruit was hand-picked from two of our three biodynamic vineyards. The majority came from the upper terraces of our Noa vineyard, on Waimakiriri soils of alluvial origin.

Winemaking:

This unique Marlborough Sauvignon Blanc is comprised of 18 different parcels of Sauvignon Blanc and two of Semillon, each picked from different vineyard blocks, which were then gently whole bunch 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, each batch was tasted and selected to create a well-rounded and complex wine.



VARIETIES: 91% Sauvignon Blanc, 9% Semillon

OAK: Semillon portion and 11% Sauvignon in mixture of old barriques for 6 months.

BOTTLING DATE: 4th February 2016

ALCOHOL: 13%

RS: 1.6g/l

PH: 3.09

TA: 6.6g/l

Certified Organic.

Suitable for vegans.

No dairy products or eggs.

Contains sulphites.

