



SERESIN ESTATE SAUVIGNON BLANC 2016

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 persistent finish.

Vintage:

The 2016 vintage will be remembered for a challenging cold start, followed by a spectacular long summer. The cold start meant the team was under pressure to fight frosts during the early stage of vine growth, however a warm and protracted summer period with dry, warm weather during the harvest period, meant the fruit was picked on-time and delivered intact and without stress. The harvest period was fast and furious due to physiological ripeness occurring simultaneously, resulting in one of the most compact vintages we have ever experienced.

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 15% of the total blend was fermented in old French oak barriques to give complexity and texture. After 9 months, each batch was tasted and selected to create a well-rounded and complex wine.

VARIETIES: 95% Sauvignon Blanc, 5% Semillon
OAK: 15% (all of Semillon and 10% Sauvignon Blanc) in mixture of old barriques for 9 months.
BOTTLING DATE: 26th January & 23rd February 2017

ALCOHOL: 13.5%
RS: 3.9g/l
PH: 3.24
TA: 6.1g/l
Total SO₂: 70ppm



*Certified Organic.
Suitable for vegans.
No dairy products or eggs.
Contains sulphites.*

