



SERESIN ESTATE

SAUVIGNON BLANC 2017

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 mouth-watering acidity, which creates a persistent finish.

Vintage:

2017 was a memorable and challenging vintage. We had a wonderful warm start to the growing season, with good soil moisture helping the vines to grow well. We then experienced cold temperatures during flowering, resulting in lower yields and smaller bunches. The harvest itself was fast and furious, one of the most compact we've ever experienced, with challenging rain events just before and near the end of harvest. The resulting wine has strong natural acidity and intense fruit concentration from the cooler season.

Viticulture:

Certified organic fruit was hand-picked primarily from our Noa vineyard with a small parcel from the Raupo vineyard. The Noa vineyards upper terrace is a mixture of Renwick and Broadbridge soils, where as Raupo has rich clay bases soil on north facing slopes.

Winemaking:

This unique Marlborough Sauvignon Blanc is comprised of 18 different parcels of Sauvignon Blanc and two of Sémillon, 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 nine months each parcel was tasted and selected for blending, to create a well-rounded and complex wine.



VARIETIES: 93% Sauvignon Blanc, 7% Sémillon
VINEYARDS: Noa and Raupo
OAK: 25% (all of Sémillon and 10% Sauvignon Blanc) all in older barriques for nine months
BOTTLING DATE: 20th March 2018

ALCOHOL: 12.5%
RS: 1.4 g/L
pH: 3.24
TA: 6.1 g/L
TOTAL SO₂: 70 ppm

*Certified Organic &
Biodynamically grown.
Suitable for vegetarians
and vegans.
Contains sulphites.*

