



Seresin.

## SAUVIGNON BLANC 2019



pH - 3.06

Ta - 6.3

Rs - 2.9 g/L

Alc - 13%

Total SO<sub>2</sub> - 62ppm

Vineyard - Raupo Creek

Soil - Silty clay loam

Altitude - 175 m above sea level

Blend - 92% Sauvignon Blanc, 8% Sémillon

Clones - MS, 316, 317 (Sauvignon Blanc),

BVRC14 (Sémillon)

Yield: 10-12 Tonnes/ hectare

Organic and Biodynamic

Suitable for Vegetarians and Vegans

### Tasting Notes

A truly intriguing and thoughtful expression of Sauvignon Blanc, showing lifted notes of white passionfruit and guava, married with lemon curd and savoury notes driven by the Semillon. The palate is rich in texture and concentration, which is balanced beautifully with refreshing, slate like, mineral acidity. Aging on lees in a variety of small vessels, and the inclusion of Semillon, has aided in the creation of this grown up Sauvignon Blanc.

### Winemaking

Four parcels of fruit, from our Raupo Vineyard, were hand harvested and whole bunch pressed. The free run juice was settled naturally then transferred to either a small stainless steel tank or neutral French oak barrique, whereby each parcel then undertook and completed fermentation naturally. After a long period of fermentation (8 – 16 weeks) each parcel was racked and topped, with a small addition of SO<sub>2</sub>. The parcels then remained on lees for 7 months, then were blended, stabilised and filtered. A small portion of Semillon (8%) is included in the blend. The portion of barrel fermentation and aging is 25% with no new oak in the blend.

### Vintage

Blessed with a glorious, dry summer, 2019 harvest commenced remarkably early, on March 1st. Vintage 2019 will be remembered as relatively trouble free, and a long harvest period - after the last few years when all varieties ripened at once, the slow, steady and spread out nature of 2019 was welcomed.

Wet conditions at flowering gave us loose and lighter bunches, the following hot dry summer allowed berries to ripen considerably faster. Fruit was harvested at optimum maturity with the intention to maintain fresh and vibrant acidity to balance concentration of the fruit. We completed harvest on April 13th. All in all, we feel very grateful for all that vintage 2019 delivered - exceptional conditions and resulting fruit quality and health.

### Viticulture

Sourced from our clay rich Raupo vineyard, in the centre of the Omaka Valley. This vineyard has a gentle north-west facing aspect and enjoys high sunshine hours and minimal rain. The vineyard is farmed following organic and biodynamic principles.

