



Seresin.

SAUVIGNON BLANC 2020



pH - 3.13
TA - 6.3
Rs - 0.1 g/L
Alc - 13%
Total SO₂ - 63ppm

Vineyard - Raupo Creek
Blend - 90% Sauvignon Blanc, 10% Sémillon
Clones - MS, 316, 317 (Sauvignon Blanc),
BVRC14 (Sémillon)
Yield: 10 Tonnes/hectare

Organic and Biodynamic

Suitable for Vegetarians and Vegans

Tasting Notes

Showing restraint, elegance and purity of fruit. The 2020 Seresin Sauvignon Blanc brings together ripe aromas of luscious tropical fruit, interlaced with savoury aromas. The palate is classically dry, textural and concentrated, benefiting from a 10% addition of Semillon and extended aging on lees in neutral oak puncheons.

Winemaking

An excellent vintage for Marlborough from a quality perspective, however due to Covid restrictions that were thrown on the country as vintage 20' commenced, the team did have to modify the approach to harvesting and fermenting the batches of Sauvignon Blanc that have been traditionally employed over the years at Seresin. The fruit was harvested by machine, settled and fermented using a selected yeast. A long, cool fermentation took place. After fermentation, the batches (including 10% Semillon) were blended, then transferred to neutral French oak puncheons for extended aging on lees, for six months. The wine was filtered prior to bottling.

Vintage

A harvest we will remember for a long time, not only for the added pressures and stresses that were thrown upon us by COVID-19, but more positively (and thankfully), for the splendid harvest conditions experienced in Marlborough, and stunning fruit that we managed to harvest... fittingly, the wines from 2020 will age beautifully and we will be drinking them for many years to come, remembering this unique vintage!

After a warm and wet spring, flowering was experienced earlier supported by decent weather conditions, giving perfectly formed bunches and average yields. Fortunately, the last significant rain event was experienced just before Christmas, and from then on perfect ripening conditions were enjoyed – dry, moderate day time temperatures and cool nights which certainly played a big part in creating white wines bursting with flavour and intensity, yet naturally balanced with vibrant acidity and generous length.

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.

