



Seresin.

SAUVIGNON BLANC 2022



pH - 3.27

Ta - 6.8

Rs - 0 g/L

Alc - 12.5%

Total SO₂ - 74ppm

Vineyard - Raupo Creek

Blend - 90% Sauvignon Blanc, 10% Sémillon

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

BVRC14 (Sémillon)

Yield: 13 Tonnes/ hectare

Certified Organic

Suitable for Vegans

Tasting Notes

A dry, elegant and savoury iteration of Marlborough Sauvignon Blanc. The inclusion of Semillon, natural primary and partial secondary fermentation, and extended ageing on lees in oak have all aided in creating a Sauvignon Blanc that encompasses a style that is atypical of the region; a wine displaying great age ability and complexity. Ripe tropical fruit is supported by many textural layers and vibrant acidity on the finish.

Winemaking

Four parcels of fruit were picked from our biodynamic vineyard, Raupo Creek. The grapes were pressed and the juice settled overnight naturally. The next morning it was racked, taking light lees to a small stainless steel tank or older French oak barriques and puncheons, whereby each parcel undertook and completed fermentation naturally. After a long period of fermentation (8-16 weeks) each parcel was racked and topped with a further portion going to barrique for aging and a small addition of sulphur. The parcels remained on lees for 7 months, then were blended, stabilised and filtered. A small portion of Semillon (10%) is included in the blend. The portion of barrel fermentation is 27% and aging is 47%. There is no new oak in this wine..

Vintage

2022 will be remembered for its challenging nature, which kept us on our toes after a run of remarkably effortless vintages in a row. Dry, stable weather and over flowering lead to an abundant fruit set, and with consistent small rain events we enjoyed fantastic vigour across the whole vineyard. Leading into the harvest period the region endured some significant rainfall events, which increased berry and bunch size, but also disease pressure, unfortunately. Luckily we had an excellent team working tirelessly in the vineyard to mitigate this and also crop thin throughout the whole vineyard, with an extra focus on the Pinot Noir. We started picking Pinot Noir on 16th March and finished picking with a botrytis style Riesling on 19th May. It must be said, after the early and fast and furious nature of the previous vintages, a vintage that was a touch later and spread out between each variety was really welcomed. With a great picking team and a focus solely on the Raupo Creek vineyard, we were able to pick each plot before any real disease pressure took a hold.

Viticulture

Our clay rich Raupo Creek vineyard, farmed following organic and biodynamic principles is located in the centre of the Otago Valley. This vineyard has a gentle north-west facing aspect and enjoys high sunshine hours and minimal rain.

