



SERESIN ESTATE

SUN & MOON PINOT NOIR 2012

TASTING NOTE:

Made from our best grapes, this is the purest expression of Pinot Noir we can make. It is savoury and complex, crafted with ageing in mind. The supple tannins provide structure for rich and succulent fruit weight, creating a balance between power and elegance.

Drink dates: Now until 2028



VINTAGE:

2012 was a cool year. However, it started in ordinary fashion with a fine spring and even flowering and fruit-set. There was some rain at Christmas, though not enough to cause trouble, but temperatures never really lifted and the sun rarely showed her face. Consequently, the ripening was slow and harvest late with low yields.

VINEYARD:

The fruit for this wine comes from the steep hill block of our clay rich hillside Raupo Creek vineyard in Marlborough's Omaka Valley. Each vine is thinned to carry one bunch per shoot or less – under 1kg of fruit per vine.

WINEMAKING:

Fruit was hand-sorted, destemmed and cooled. After pre-fermentation steeping, the juice was warmed and fermented with wild yeast, and the caps hand-plunged daily during fermentation. The wine was left on skins for 2 weeks of post-ferment maceration, then drained, lightly pressed and transferred to French oak barriques, of which 35% were new. The wine went through natural malolactic fermentation during 17 months maturation, before it was bottled unfiltered and unfined.

Clones: 115,777 & 10/5

Yield: 2 tonnes / hectare

Oak: 100% oak matured, 35% new

Bottling date: 17th January 2014

Alcohol: 13.5%

RS: <1g/l

pH: 3.72

TA: 5.67g/l

Organic. Biodynamic. Suitable for vegans. Contains sulphites.

