



# SERESIN ESTATE

## SUN & MOON PINOT NOIR 2013

### 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 2030



### VINTAGE:

2013 was an excellent vintage for Marlborough. A calm spring allowed for even flowering and berry set, and an initially warm summer was tempered by cooler temperatures after veraison – allowing slower maturation of the fruit, encouraging retention of acidity and development of more complex flavour compounds.

### 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 14% were new. The wine went through natural malolactic fermentation during 15 months maturation, before it was bottled unfiltered and unfined.

**Clones:** 115,777 & 10/5

**Yield:** 2 tonnes / hectare

**Oak:** 100% oak matured, 14% new

**Bottling date:** 12<sup>th</sup> November 2014

**Alcohol:** 13.5%

**RS:** <1g/l

**pH:** 3.7

**TA:** 5.9g/l

**Organic. Biodynamic. Suitable for vegans. Contains sulphites.**

