



Seresin.

MĀRAMA SAUVIGNON BLANC 2016



pH - 3.2
TA - 5.7
RS - 3 g/l
Alc - 14.5%
Total SO₂ - 97ppm

Vineyard - Noa
Yield - 4Tonnes/ hectare
Oak - 18 months, barrel ferment, 11% new

Organic and Biodynamic

Suitable for Vegetarians and Vegans

Tasting Notes

Marama is a wine with its own clear identity; richly textured, with aromas of citrus, elderflower and a hint of honey-comb. The palate is complex and involving, with soft oak providing weight and generosity to the underlying Sauvignon characters. A tight and focused acidity creates a lingering finish.

Winemaking

The fruit was hand-sorted, whole-bunch pressed and sent straight to barrel. Each parcel was naturally fermented in French oak, 11% new oak. The wine went through malolactic fermentation, which occurred naturally in barrel. After 18 months in oak on full lees, the wine was lightly filtered and fined and aged in bottle before release.

Vintage

The 2016 vintage will be remembered for a challenging cool start, followed by a spectacular long summer. The cold start meant the team were under pressure to fight frosts during the early stage of vine growth, however a warm and protracted summer period with dry, warm weather during the harvest period, meant the fruit was picked on-time and delivered in tact without stress. The harvest period was fast and furious due to physiological ripeness occurring simultaneously, resulting in one of the most compact vintages we have ever experienced.

Viticulture

The fruit for this wine comes from some of our oldest vines, on the upper terraces of the Seresin Noa Vineyard. The vineyard is made up of a variety of Waimakiriri type soils of alluvial origin with free draining basalt pebbles.

