



OSIP SAUVIGNON BLANC 2016

OSIP by Seresin Estate is a vibrant range of wines designed to express our creative side. Like all of our wines, this Sauvignon Blanc is made from certified organic fruit and fermented with wild yeast, however this time we've challenged convention by not adding sulphites.

Bright, fresh and appealing, with vibrant passionfruit and lime flower notes, as well as hints of cut grass and chalky minerals. Intense on the palate, with concentrated notes of gooseberry and subtle tropical fruits.

Vintage:

The 2016 winegrowing vintage at Seresin Estate will be remembered for a challenging cold start with a spectacular long summer. A very long and constant frost fighting season ensured the team were under pressure from the start. Towards the end of January we were predicting a later harvest than normal, but an intense long summer followed by a dry harvest period enabled us to deliver the fruit on-time, intact and without stress. The harvest itself was fast and furious, one of the most compact we have ever experienced.

Viticulture:

The vineyards were tended to throughout the season by hand; following the growth of the plant the vines were shoot-thinned, then leaf plucked, then fruit-thinned to achieve a balanced canopy. Certified organic fruit was hand-picked from Noa Vineyard.

Winemaking:

The wine was naturally fermented using wild yeast in 100% stainless steel to preserve freshness and was aged on lees for 2 months. No sulphur was added during the winemaking process, and the wine was lightly filtered before bottling.

VARIETIES: Sauvignon Blanc
OAK:
BLOCKS: 100% Jean-Paul
VINEYARD: Noa Vineyard

ALCOHOL: 13.5%
RS: 2.4g/l
PH: 3.21
TA: 5.9g/l

*Certified Organic and
Biodynamically grown.
Suitable for vegans.
No added sulphites.*

