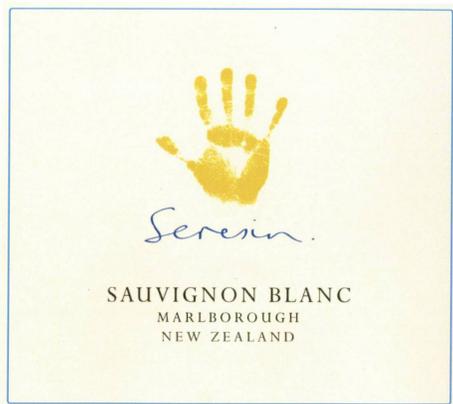


Seresin

# 2015 SAUVIGNON BLANC

REGION: NEW ZEALAND



## SERESIN

Estate grown grapes from organic and biodynamic vineyards are handpicked and transformed into artisan wines through gentle, traditional winemaking – wine of passion, grace and spirit. Acknowledging Seresin's ongoing commitment to sound environmental practices as a winegrower, Seresin won the Marlborough District Council's 2009 Marlborough Environment Award.

## GRAPES / SOILS

Sauvignon Blanc	Over 20 years on average in 2015	Mixed alluvial silt, gravel and clay
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## THE WINE

### Vineyard Profile

Certified organic fruit was hand-picked from two of our three biodynamic vineyards. The majority came from the upper terraces of our Noa vineyard, on Waimakiriri soils of alluvial origin.

### Harvest Notes

A cool start to the year, with some late frosts, but the weather was settled for flowering and fruit set. The summer was warm and very dry, resulting in berries and bunches being small than average. Harvest took place in good conditions, resulting in fruit which showed aromatic ripeness as well as a balanced, fresh acidity.

This unique Marlborough Sauvignon Blanc is comprised of 18 different parcels of Sauvignon Blanc and two of Semillon, each picked from different vineyard blocks, which were then gently whole bunch pressed and fermented separately. The wines were naturally fermented using wild yeast, and 20% of the total blend was fermented in old French oak barriques to give complexity and texture. After eight months, each batch was tasted and selected to create a well-rounded and complex wine.

Oak: Semillon portion and 11% Sauvignon in mixture of old barriques for 6 months

Bottle Date: February 4th, 2016

### Winemaker's Notes

Subtle on the nose with warm notes of ripe yellow stone-fruit, soft passionfruit and chalky-mineral complexity. The palate is layered and finely textured, with ripe gooseberry, tropical and citrus notes, framed by a mouth-watering acidity, which creates a persistent finish. Delicious with all types of seafood and summer salads.

## Technical Information

Varietal: 91% Sauvignon Blanc/9% Semillon

Alcohol: 13.0%

RS: 1.6 g/l

PH: 3.09

TA: 6.6 g/l

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## REVIEWS

### 2015 Sauvignon Blanc

#### 92 Points - Sommelier Journal, February, 2017

Racy acidity and silky texture; juicy and bright with elegant style and lively flavors; classic Marlborough Sauv Blanc.

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## GENERAL INFO

Country	New Zealand
Region	South Island
Appellation(s)	Marlborough
Proprietors	Michael Seresin
Founded	1996
Winemaker	Clive Dougall
Annual Production	60,000 9L cases
Farming (Sustainable, organic, biodynamic)	Biodynamic, Organic