



Leah Pinot Noir 2012

Tasting Note: Exhibits bright, fragrant berry-fruit aromas, interlaced with spice and herbal notes. The wine is focused and concentrated, with a succulent fruit core, framed by fine-grained tannins and a mouth-watering acidity. An elegant and understated style with immediate appeal, but structure to last.

Drink dates: Now until 2024



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 around Christmas, though never enough to cause trouble, but temperatures never really lifted and the sun rarely showed her face. Consequently, the fruit ripening was slow and harvest late with low yields.

Vineyard: The fruit comes mostly from our clay-rich hillside Raupo Creek vineyard in the Omaka Valley, with a small amount also from the alluvial shingles of our Tatou vineyard and the Noa vineyard, which is made up of Waimakariri type soils of alluvial origin.

Winemaking: Fruit was hand-sorted and destemmed and cooled. After a pre-fermentation steeping period, 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 12% were new. The wine went through natural malolactic fermentation during 11 months maturation, before it was bottled unfiltered and unfined.

Technical data:

Clones: 115, 777 & 10/5

Yield: 6 tonnes / hectare

Oak: 100% oak matured, 12% new

Bottling date: 11th December 2013

Alcohol: 13 %

RS: <1g

pH: 3.7

TA: 5.3g/l

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