



Seresin Sauvignon Blanc 2012

At Seresin, we work the land in a traditional way to determine the character of our wines. Organic and biodynamic practices underpin our careful attention and gentle thought with which we make wine of passion, grace and spirit.

Tasting Note

This Sauvignon Blanc displays passion fruit and herbaceous on the nose with a chalky mineral complexity. The palate is finely textured with ripe gooseberry, tropical fruit and citrus notes, framed by a fresh acidity to create a persistent finish.

Drink now to 2018.

Winemaking

Eighteen different parcels of Sauvignon Blanc and two portion of Semillon from the different vineyard blocks were pressed and then fermented separately so that we had a greater range of options when creating the final blend. The wine was naturally fermented using wild yeast for added complexity and texture, and approximately fifteen percent of the Sauvignon Blanc and Semillon were fermented in aged French oak barriques.

Vineyard & Vintage

Certified organic fruit was hand-picked from our three vineyards. Grapes were sourced from the upper terraces of the Home vineyard, which comprise varied Waimakiriri type soils of alluvial origin. This was supplemented by portions from the Tatou vineyard which is made up of a mixture of alluvial shingles, and the clay rich Raupo Creek vineyard.



Alcohol:	12.5%
RS:	3.6g/l
pH:	3.33
TA:	6.8g/l

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