



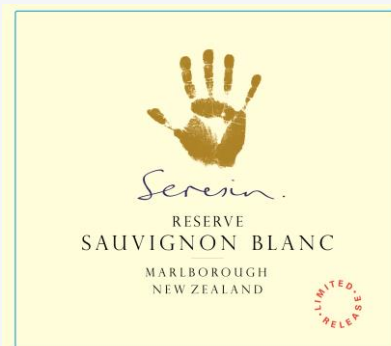
# SERESIN ESTATE

## RESERVE SAUVIGNON BLANC 2011

### TASTING NOTE:

While this Sauvignon Blanc displays some of the trademark Marlborough characters, with floral, citrus and passionfruit aromas, the whole is underpinned by a rich concentration and a flinty minerality. The palate is textural and harmonious, with a savoury complexity and a tight acidity that draws out the palate to a lingering finish.

**Drink dates:** Now until 2020



### VINTAGE:

2011 was a good year for Marlborough, with an even and quick flowering and fruit set. Light rain in December and January provided enough moisture to aid the vines in the warm and dry summer that followed, and the fruit was harvested over the course of a long, fine Indian summer.

### VINEYARD:

The fruit for this wine comes from some of our oldest vines on the lower 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.

### WINEMAKING:

The certified-organic fruit was hand-sorted and whole-bunch pressed. 60% of the blend was fermented in tank using wild yeast and the remaining portion was transferred to French oak barriques and left to undergo natural fermentation. The wine was left on lees for five months.

**Varieties:** 100% Sauvignon Blanc

**Yield:** 4 tonnes / hectare

**Oak:** 40% oak fermented, 5% new

**Bottling date:** 1st December 2011

**Alcohol:** 14.5%

**RS:** 2.9g/l

**pH:** 3.21

**TA:** 6.1g/l

**Organic. Biodynamic. Suitable for vegans. Contains sulphites.**

