

# 2009 RESERVE SAUVIGNON BLANC

**Varietal:** Sauvignon Blanc  
**Region:** Marlborough



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## SERESIN ESTATE:

The sentinel stone at the entrance to our Home Vineyard in Marlborough, New Zealand, signals the path to both our winery and our philosophy. The stone bears a subtle handprint, a symbol of strength, gateway to the heart, tiller of the soil and the mark of the artisan. Organically and biodynamically grown, hand-tended and hand-picked, the grapes from our estate are handmade into wines of passion, grace and spirit.

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## VINTAGE:

The wines from the 2009 vintage hold great promise. Extended periods of hot sunny weather over flowering and through the end of January were followed by a cool and wet February. This encouraged some botrytis in the earlier ripening varieties, but fortunately the run in to harvest was cool and dry which arrested the spread of disease. The cooler conditions in March pushed the harvest back a little, drawing out ripening whilst maintaining acid levels until the fruit reached its optimum ripeness. The result of this cooler extended vintage is that the wines are showing great poise, balancing a powerful core of fruit concentration with an elegant acidity.

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## VINEYARD:

The certified organic fruit comes from selected parcels in the Seresin Home Block vineyard which surrounds the winery, and makes up the ripest portion of our Sauvignon Blanc harvest. Our low-cropping vines carried about 50 percent less fruit than normal, resulting in fruit of incredible intensity.

*CLONE: 316, 317, 2413, 5385, MS*

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## VINIFICATION:

After hand-sorting the fruit was whole-bunch pressed, seventy percent of the blend was fermented in tank using wild yeast and the remaining portion was transferred to aged French barriques and left to undergo fermentation with wild yeast. The wine was left on lees for five months following fermentation.

*Alcohol: 14.0%      pH: 3.27      TA: 6.2g/L      Residual Sugar: 3.0g/L*

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## WINEMAKER'S NOTES:

This Sauvignon Blanc embraces some of the trademark Marlborough Sauvignon Blanc characters with floral, citrus and herbal aromas underpinned by a flinty minerality. The palate is harmonious combining concentrated fruit flavours with a savoury complexity. A tight focused acidity draws out the palate for a lingering finish.