

2008 'SUN & MOON' PINOT NOIR

Varietal: Pinot Noir
Region: Marlborough
Production: 732 bottles made



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.

VINTAGE:

2008 was a season of huge promise. A good flowering period produced a large number of bunches, which we thinned to achieve our optimum yields. Fine warm weather over summer allowed for even ripening and sped up grape development bringing the vintage forward. Unusually, all varieties seemed to ripen at the same time. Pockets of rain towards the end of our harvest applied further pressure to the already compact vintage. Because of the rain we saw some sign of botrytis in our younger vineyard however the fruit from the two older vineyards, which have been organic for many years, was remarkably resilient and we were largely unaffected.

VINEYARD:

The fruit for this wine comes from the steep hill block of our clay rich hillside Raupo Creek vineyard in Marlborough's Omaka Valley. Each vine is thinned to carry one bunch per shoot or less, or less than 1kg of fruit per vine. In the best vintages the best portions are selected to make the Sun and Moon Pinot Noir.

CLONES: 115, 777, and 10/5

VINIFICATION:

The fruit was hand-sorted before being de-stemmed and cooled, after a pre-fermentation soaking period the juice was allowed to warm and fermentation started with wild yeast. During fermentation the caps were hand-plunged daily. The wine was then left to sit on skins for two weeks for post ferment maceration; a total of three and a half weeks was spent in contact with the skins. It was then drained and lightly pressed before natural malolactic fermentation during 15 months maturing in French oak. The best portions were selected for this wine and blended, before being bottled unfiltered and without fining.

Alcohol: 13.5% pH: 3.44 TA: 5.8g/L

WINEMAKER'S NOTES:

The Sun & Moon Pinot Noir is the very best expression of pinot noir we can make, from our best grapes in the best vintages. It is a savoury and complex wine, crafted with ageing in mind. The supple tannins provide a structure for rich and succulent fruit weight, creating a balance between power and elegance. Attractive in its youth, this wine will continue to improve over the next ten to fifteen years.