

2008 RACHEL PINOT NOIR

Varietal: Pinot Noir
Region: Marlborough



SERESIN ESTATE:

Hand-grown, hand-picked and handmade, Seresin wines have forged a reputation for individuality and complexity. Established in 1992 by filmmaker Michael Seresin, a combination of own vineyard selection, organic and biodynamic viticultural practices and subtle winemaking techniques have ensured Seresin's commitment to premium wines.

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 comes from our clay rich hillside Raupo Creek vineyard, the alluvial shingles of our Tatou vineyard and the Home vineyard, which is made up of a variety of Waimakariri type soils of alluvial origin. Each vine is thinned to carry one bunch per shoot.

CLONES: 115, 777, 5 and 667

VINIFICATION:

After hand-picking 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 four weeks was spent in contact with the skins. It was then drained and lightly pressed before being transferred to French barriques, of which approximately thirty percent were new. The Rachel Pinot Noir went through natural malolactic fermentation during fifteen months spent maturing in barrel, before being bottled unfiltered and without fining.

Alcohol: 13.5% *pH:* 3.53 *TA:* 6.2g/L

WINEMAKER'S NOTES:

The nose exhibits aromas of cherry, truffle and dark chocolate. The palate is concentrated and full with fleshy red fruits layered over forest floor characters and smoky oak. The tannins are fine and mouth-coating tannins and the finish persistent. This wine has the potential to improve over the next five to ten years.