

2008 RAUPO CREEK PINOT NOIR

Varietal: Pinot Noir
Region: Marlborough



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 comes from our clay rich hillside Raupo Creek vineyard, with 60% originating from our steep hill block and 40% from the flats. Each vine is thinned to carry one bunch per shoot.

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 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 30% were new. The Raupo Creek 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: 3.48 TA: 6.1g/L

WINEMAKER'S NOTES:

The nose exhibits floral aromas, red fruit and forest floor, with hints of rosemary and leather. Concentrated flavours of earth and red fruit follow through on the palate, the tannins are fine though youthful and the finish is persistent. This wine has the potential to improve over the next five to ten years.