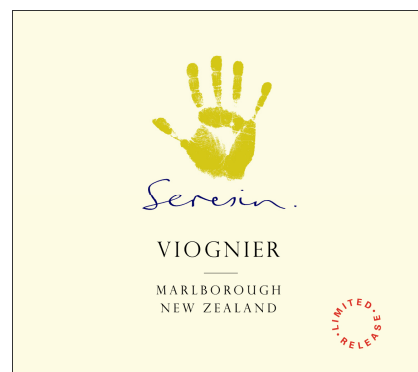


# 2009 VIOGNIER

**Varietal:** Viognier  
**Region:** Marlborough  
**Production:** 1140 bottles made



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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 such as Chardonnay, 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 hand-picked grapes come exclusively from our clay rich hillside Raupo Creek vineyard in the Omaka Valley of Marlborough. The Viognier is cropped at very low levels; each vine is thinned to carry one bunch per shoot or less. The grapes for this wine were hand-picked in early April at approximately 23° Brix.

*CLONES: MS*

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## VINIFICATION:

The fruit was hand-sorted, whole-bunch pressed and settled overnight before being sent straight to barrel. The juice was naturally fermented in two one-year-old French Oak puncheons and aged on yeast lees for fourteen months.

*Alcohol: 14.0%      pH: 3.68      TA: 5.3g/L      Residual Sugar: <1.0g/L*

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## WINEMAKER'S NOTES:

The nose is perfumed and floral with aromas of white flowers, apricot and spice. The palate is textural and mouth-coating with flavours of peaches, oatmeal and a touch of lime marmalade. The generous palate and fine acidity provide length to the spicy dry finish.