

# 2007 MARAMA

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



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## 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.

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## VINTAGE:

The 2007 vintage has been called 'the winemakers vintage' for good reason. A cold and wet November and December severely affected flowering and fruit yields; reducing the number of bunches and creating smaller than average berries. Fortunately, the dry autumn removed all pressure when it came to picking decisions, allowing us to 'hang out' the fruit until the acidity came into line producing well balanced wines with powerful fruit flavours and concentration.

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## VINEYARD:

The certified organic fruit comes from selected parcels in the Seresin Home vineyard which surrounds the winery. The fruit used for the 2007 Marama comes from our oldest Sauvignon Blanc vines and makes up the ripest portion of our Sauvignon Blanc harvest. The grapes were hand-picked between April 2 and April 9.

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

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## VINIFICATION:

The fruit was hand-sorted then whole-bunch pressed, before being transferred directly to French Burgundian barriques, twenty five percent of which were new. The juice and solids were left to undergo spontaneous fermentation using wild yeast, followed by partial natural malolactic fermentation. The wine was then left in barrel on yeast lees for fifteen months, with regular stirring.

*Alcohol: 14.5%      pH: 3.27      TA: 7.3g/L      Residual 2g/L  
Sugar:*

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## WINEMAKER'S NOTES:

The 2007 Marama has its own identity; richly textured it exhibits aromas of black currant and elderflower with a hint of burnt caramel. The palate is complex with flavours of melon, tamarillo and a hint of freshly roasted coffee bean. A tight and focused acidity creates a long, lingering finish. This wine should develop well over the next eight years.