

2009 SAUVIGNON BLANC

Varietal: Sauvignon Blanc (96%) Semillon (4%)
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:

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.

VINEYARD:

Certified-organic fruit was hand-picked from our three vineyards between April 6 and April 25. Grapes were sourced from the upper terraces of the Home vineyard, which comprise varied Waimakiriri type soils of alluvial origin. This was supplemented by portions from the Tatou vineyard which is made up of a mixture of alluvial shingles, and the clay rich Raupo Creek vineyard.

CLONES: 316, 317, 2413, 5385, MS and BVRC14

VINIFICATION:

Twenty-nine different parcels of Sauvignon Blanc and Semillon from the different vineyard blocks were pressed and then fermented separately so that we had a greater range of options when creating the final blend. Approximately eighty percent of the final blend was fermented using wild yeast for added complexity and texture. The Semillon and approximately 10 percent of the Sauvignon have been fermented in older French barriques.

Alcohol: 14.0% pH: 3.27 TA: 6.2g/L Residual Sugar: 3.6g/L

WINEMAKER'S NOTES:

This Sauvignon Blanc displays aromas of grapefruit and lime underpinned by a chalky mineral complexity. The palate is finely textured with gooseberry, zesty citrus and mineral flavours combined with a slight creaminess. A firm acidity helps to draw out the finish. This wine is drinking well now but will develop well over the next five years showing great concentration with evolving truffle and caramel characters.

For more information visit www.seresin.co.nz or email us at info@seresin.co.nz