

2007 'RAUPO CREEK' 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:

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.

VINEYARD:

The fruit comes from our clay rich hillside Raupo Creek vineyard, with 66% originating from our steep hill block and 34 % 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 three and a half weeks was spent in contact with the skins. It was then drained and lightly pressed before being transferred to French barriques, of which approximately forty percent 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: 14.0% *pH:* 3.72 *TA:* 7.95g/L

WINEMAKER'S NOTES:

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