



MARLBOROUGH

MOMO Sauvignon Blanc 2010

'Offspring' in Maori, MOMO reflects its heritage as part of the Seresin family - wines grown naturally to express the season and land from which they come.

MOMO wines are made using grapes from Seresin's three biodynamic vineyards and, for some wines, grapes are also selected from a dedicated grower's vineyard which is in conversion to organics.

From these roots, MOMO has developed its own identity, embracing traditional winemaking to produce wines which are true to variety and reflect the essence of their fruit characters.

The 2010 MOMO Sauvignon Blanc is made from certified organic grapes grown in Seresin's Tatou and Raupo Creek vineyards, located in the Wairau and Omaka Valleys of Marlborough. Grapes were hand-picked between March 31 and April 15. After whole-bunch pressing, the juice was fermented at a low temperature, to retain fruit characters, and naturally fermented with wild yeast. The wine was allowed time sitting on yeast lees to give greater palate depth and complexity.

Technical Details

Growing Region Marlborough, New Zealand

Grape Variety 100% Sauvignon Blanc

Alcohol 14.0 %

Acidity 6.5 g/L

pH 3.23

Residual Sugar 1.5 g/L

Tasting Notes

Colour Pale in colour, with a light green hue.

Bouquet The nose displays aromas of passionfruit and greengage plum, with herbaceous notes and a hint of chalky minerality.

Palate The palate is textural and rich with ripe tropical fruit and grapefruit. The finish is crisp and dry.

Food Pairing Delicious with all types of seafood and summer salads, or enjoy by itself as a refreshing aperitif.

Cellaring While enjoyable young, this wine will evolve and develop interest and complexity with bottle age over the next three years.

Winemaker Clive Dougall.