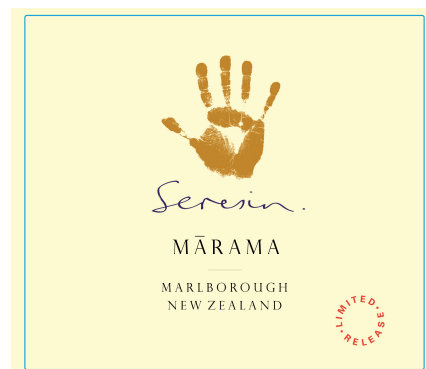


2008 MARAMA

Varietal: Sauvignon Blanc
Region: Marlborough



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.

VINTAGE:

2008 was a season of huge promise. A good flowering period produced a large number of bunches, which we thinned to achieve our optimum yields. Fine warm weather over summer allowed for even ripening and sped up grape development bringing the vintage forward. Unusually, all varieties seemed to ripen at the same time. Pockets of rain towards the end of our harvest applied further pressure to the already compact vintage. Because of the rain we saw some sign of botrytis in our younger vineyard however the fruit from the two older vineyards, which have been organic for many years, was remarkably resilient and we were largely unaffected.

VINEYARD:

The certified organic fruit comes from selected parcels in the Seresin Home vineyard which surrounds the winery. The hand-picked grapes used for the 2008 Marama comes from our oldest Sauvignon Blanc vines and makes up the ripest portion of our Sauvignon Blanc harvest.

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

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 sixteen months, with regular stirring.

Alcohol: 14.5% pH: 3.39 TA: 5.4/L Residual Sugar: 3g/L

WINEMAKER'S NOTES:

The 2008 Marama has its own identity; richly textured it exhibits aromas of citrus and elderflower with a hint of honey-comb. The palate is complex with flavours of melon, brioche, spice and a hint of marmalade. A tight and focused acidity creates a long, lingering finish. This wine should develop well over the next eight years.