

# 2009 GEWÜRZTRAMINER

**Varietal:** Gewurztraminer  
**Region:** Marlborough



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## 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.

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## 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, 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.

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## VINEYARD:

The fruit comes exclusively from our clay rich hillside Raupo Creek vineyard. Grapes for the 2009 Gewurztraminer were hand-picked between April 6 and April 22.

*CLONES: 457, 1106, 456*

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## VINIFICATION:

The fruit was hand-sorted and then whole bunch-pressed to ensure that no phenolic or bitter characteristics were extracted. The juice was transferred to tank and fermented naturally with wild yeast. Fifteen percent of the final blend was fermented in seasoned French Oak for added texture and complexity. To balance the fruit concentration, from low yields, a small amount of residual sugar was retained. The wine was lightly filtered before bottling.

*Alcohol: 14%*

*pH: 3.47*

*TA: 5.3g/L*

*Residual Sugar: 11g/L*

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## WINEMAKER'S NOTES:

The nose exhibits aromas of rose petals, fresh lychee and a hint of ginger. The palate is textural and mouth-coating with orange blossom, toasted almond and vanilla bean flavours and a spicy dry finish. This is drinking well now but has the potential to improve over the next five years.