

2006 RIESLING

Varietal: Riesling
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:

The 2006 has the potential to be a classic, one of the best in Marlborough's history. This vintage will be remembered as the earliest start in Seresin's history, and in many cases it provided fruit earlier than the precocious 1998 vintage. It was characterised by an early bud-break and then consistent temperature and weather all the way through the growing season, allowing perfect flavour development and acid retention while effectively bringing the harvest forward a couple of weeks. The added bonus of this pattern was that we were able to pick our fruit in optimum condition as the early harvest brought us out of the frost risk and autumn rain periods.

VINEYARD:

All fruit is from fourteen year old vines from the Seresin Home vineyard on the upper terraces surrounding the winery. The vineyard is made up of a variety of Waimakiriri type soils of alluvial origin. The vines are planted on narrow-row spacing which promotes competition and encourages a lighter crop on each vine.

CLONE: GM110 and TK05209

VINIFICATION:

The Riesling was hand-sorted to ensure that no Botrytis-affected berries were included in the press. The fruit was then whole-bunch pressed to prevent the extraction of phenolic or bitter characteristics. After pressing the juice was settled until it was crystal clear and then fermented through to dryness at low temperatures to retain fruit flavour.

Alcohol: 12.5% pH: 3.0 TA: 7.4g/L Residual Sugar: 3.4g/L

WINEMAKER'S NOTES:

The nose exhibits aromas of citrus and lime with a flinty, mineral complexity. The palate is crisp with flavours of grapefruit and hints of honeysuckle. This wine will improve over the next ten years, and become richer and more honeyed as it ages.