Seresin

A textured, mineral-driven wine, enhanced by wild fermentation and a touch of Sémillon, it offers sophistication beyond the classic Marlborough profile.

Sauvignon Blanc 2023

Marlborough, New Zealand

Region and Vineyards

Marlborough, New Zealand's most renowned wine region, is celebrated for producing Sauvignon Blancs that have redefined the global style. Within Marlborough, the **Southern Valleys**—and particularly the **Omaka Valley**—stand apart for their clay-rich soils and warmer microclimate, which yield wines of greater texture and savoury nuance compared with the intensely fruit-driven styles of the Wairau Plain.

The fruit for this wine comes exclusively from **Raupo Creek vineyard**, Seresin's estate in the heart of Omaka. Farmed organically and biodynamically, the vineyard is designed as a self-sustaining ecosystem, with cover crops, livestock, and natural composts enriching the soils. Its gentle northwest-facing slopes benefit from high sunshine hours and low rainfall, producing small, concentrated berries that translate into wines of finesse and depth.

Winemaking

Seven parcels were harvested from Raupo Creek and pressed before the juice underwent natural settling. Fermentation was conducted exclusively with **wild yeasts**, divided between small stainless-steel tanks and older French oak barrels and puncheons. A **small portion (10%) underwent barrel fermentation**, adding roundness and depth, while **five months on lees** built texture and subtle complexity. Importantly, no new oak was used, preserving the clarity of fruit expression.

The final blend is **90% Sauvignon Blanc and 10% Sémillon**, the latter lending herbal, savoury complexity and aiding longevity. With minimal residual sugar (0.8 g/L), a fresh acidity (TA 6.4 g/L), and moderate alcohol (12.5%), the wine is finely tuned, both vibrant and poised, offering balance rather than intensity.

Alcohol :13,00 %

Composition: 90% Sauvignon Blanc, 10% Sémillon

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Tasting Notes

- **Color:** Pale straw with green glints, youthful and bright.
- **Aroma:** Expressive nose of white passionfruit, lemon balm, and citrus zest, supported by a leafy, savoury edge and subtle floral undertones.
- **Palate:** Textural and layered, with concentrated fruit framed by slate-like minerality and taut acidity. The inclusion of Sémillon brings depth, while lees ageing adds creaminess and length. The finish is precise, dry, and elegantly persistent.

Did you know?

The inclusion of **Sémillon** in the blend nods to classic white Bordeaux, where Sauvignon and Sémillon are traditionally combined. In New Zealand, this is rare, but at Seresin it is used to temper Sauvignon Blanc's exuberance, lending savoury complexity and enhancing age-worthiness.

Wine Pairing Ideas

- **Fresh oysters with mignonette** - the saline minerality and citrus zest mirror the briny freshness of oysters.
- **Herb-crusted goat's cheese** - the vibrant acidity cuts through the richness while echoing the herbal tones.
- **Grilled snapper with lemon and fennel** - the wine's texture and savoury edge complement delicate white fish.
- **Vietnamese chicken salad with lime and mint** - the aromatic brightness and crisp acidity highlight fresh herbs and spices.

92 James Suckling

James Suckling (JS) : 92 Points (2023)

Aromas of key lime pie, lemon confit and passion fruit on the nose. The palate is light- to medium-bodied with fresh acidity and a creamy mouthfeel, giving notes of lychees, red apples and flint. Nicely constructed and textural.

90 vinous

Vinous (Antonio Galloni) (VN) : 90 Points (2023)

The 2023 Sauvignon Blanc far from your stereotypical Marlborough style. This wine plays on its clarity, texture and freshness. It's aromatically subtle, with green notes meeting nectarine and blackcurrant. While the region's natural freshness abounds, the wine retains a round shape and natural curve before being sewn up by a thread of acidity. There are layers of interest here that will keep you coming back.

87 Robert Parker

Robert Parker (RP) : 87 Points (2023)

The 2023 Sauvignon Blanc leads with green capsicum and sweet pea, green apple, oxalis and lemongrass. It's a little bitter, but this does give it a complexing edge on the palate, which serves to further emphasize the phenolic structure. 12.5% alcohol, sealed under screw cap.