



Seresin

The Seresin Sauvignon Blanc is an elegant and complex expression of Marlborough Sauvignon Blanc, with a refined structure and a savory twist. This vintage includes 10% Sémillon, adding depth and aging potential to the classic Sauvignon Blanc profile.



Seresin.



Sauvignon Blanc 2022

Marlborough, New Zealand

Region and Vineyards

The **Seresin Sauvignon Blanc** is sourced from the **Raupo Creek Vineyard**, situated in the **Omaka Valley** in Marlborough, New Zealand. This vineyard is farmed according to **biodynamic** and **organic** principles, certified for its sustainable approach. Located in a **north-west facing aspect**, the vineyard benefits from **high sunshine hours** and minimal rainfall, ensuring ideal conditions for grape ripening.

The soil in the Raupo Creek Vineyard is **clay-rich**, which imparts richness and texture to the wine, giving it additional weight on the palate. The vineyard is managed with a focus on natural practices, enhancing the fruit's ability to express the terroir. This vintage was particularly challenging due to significant rainfall before harvest, but careful vineyard management and crop thinning helped maintain the fruit's quality.

Winemaking

The **Seresin Sauvignon Blanc** was made using a combination of **natural fermentation** and extended lees aging to add depth and complexity. The grapes were harvested from four different parcels of the Raupo Creek Vineyard, pressed, and then allowed to settle naturally overnight.

Fermentation took place in a mix of **stainless steel tanks** and **older French oak barriques**, with each parcel undergoing **natural fermentation** over a period of **8 to 16 weeks**. **27% of the blend** was fermented in barrels, and **47%** aged in barrels, enhancing the wine's texture and subtle complexity. No new oak was used, preserving the wine's freshness. After **7 months on the lees**, the parcels were blended, stabilized, and filtered.

The final blend includes **90% Sauvignon Blanc** and **10% Sémillon**, contributing to the wine's unique structure and age-worthiness. The wine is suitable for vegans and is **certified organic**.

Alcohol :13,00 %

Composition: 100% Sauvignon
Blanc



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Sauvignon Blanc 2022

Tasting Notes

- **Color:** Pale straw with hints of green.
- **Aroma:** Expressive aromas of **ripe tropical fruit**, **citrus zest**, and subtle herbal notes, layered with hints of **stone fruit** and **mineral** nuances.
- **Palate:** The palate is textured and layered, with vibrant acidity balancing the rich, ripe fruit. Tropical fruit flavors such as **passionfruit** and **guava** are supported by savory, herbaceous notes, with a long, refreshing finish.
- **Finish:** The wine finishes with a vibrant acidity and lingering tropical fruit, showcasing both its freshness and complexity.

Did You Know?

The **Seresin Estate** practices **biodynamic viticulture**, a holistic approach that goes beyond organic farming by aligning vineyard work with natural cycles, such as the lunar calendar. This method enhances both the health of the vineyard and the expressiveness of the wines, contributing to the complexity and balance found in the **Seresin Sauvignon Blanc**.

Wine Pairing Ideas

- **Goat cheese salad with citrus dressing:** The wine's vibrant acidity and tropical fruit notes complement the creamy tang of the goat cheese, while the citrus enhances the fresh, herbal elements.
- **Grilled asparagus with lemon and olive oil:** The wine's herbal and savory characteristics pair beautifully with the earthy flavors of asparagus, balanced by a touch of lemon zest.
- **Seared scallops with a herb butter sauce:** The richness of the scallops is lifted by the wine's refreshing acidity and bright fruit flavors, while the herb butter enhances the savory complexity.
- **Sushi with wasabi and soy:** The wine's clean, vibrant palate and tropical fruit notes work well with the fresh flavors of sushi, balancing the umami of soy and the spice of wasabi.



Robert Parker (RP) : 89 Points (2022)

The 2022 Sauvignon Blanc has golden glints in the glass and leads with toasted/torched passionfruit, lychee, white strawberry and rockmelon (cantaloupe). In the mouth, the wine is as the aromas suggest—rich and toasty. The acid is intense, as we'd expect, and this helps to give the wine some firmness and structure, it does however, sit slightly adjunct to the fruit profile. It's a good wine but a little under/over in terms of fruit flavors. Contains 10% Semillon.



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Sauvignon Blanc 2022



Vinous (Antonio Galloni) (VN) : 91 Points (2019)

This is a soothing Sauvignon Blanc that's all about tender texture rather than energetic aromatics. This is wild-fermented, partly in old oak with extended time on lees. The result is a full-bodied Sauvignon that caresses the palate and provides a mouth-coating texture. The crisp acidity on the finish offers the only angle on the medium-length finish.



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