

Seresin

Crafted from biodynamic vines in Marlborough's Omaka Valley, this Sauvignon Blanc reveals profound depth, offering a seductive balance of tropical opulence and flinty elegance, underpinned by refined oak aging.



Marama Sauvignon Blanc 2022

Marlborough, New Zealand

Region and Vineyards

Marlborough, located at the northern tip of New Zealand's South Island, is the country's flagship wine region, famed for its Sauvignon Blanc. While the Wairau and Awatere valleys are more widely planted, the **Omaka Valley** in the Southern Valleys is recognised for its clay-rich soils and slightly warmer, drier conditions. These soils lend greater texture and savoury depth compared with the more fruit-driven wines of the Wairau plain.

Seresin's **Raupo Creek vineyard** is farmed organically and biodynamically, reinforcing the estate's holistic philosophy that views the vineyard as a living organism. This approach encourages biodiversity, enhances soil health, and ensures wines express authentic terroir character. The site's clay-rich soils, combined with careful vineyard management, yield grapes of concentration and complexity, providing the foundation for a Sauvignon Blanc of unusual gravitas.

Winemaking

The 2022 Marama was sourced from a single parcel of Sauvignon Blanc at Raupo Creek and **hand-harvested** before whole-bunch pressing. Only the free-run juice was retained, settled, and racked to French oak barrels and puncheons. Fermentation occurred **naturally with ambient yeasts**, and the wine underwent full malolactic conversion while resting on its lees.

After **14 months of élevage in French oak**, with **23% new barrels**, the separate components were blended and lightly filtered before bottling. Extended lees contact and bâtonnage built both mid-palate weight and savoury nuance, while oak integration imparted a creamy texture and structural backbone. The result is a Sauvignon Blanc that transcends varietal typicity, leaning into a style closer to fine white Bordeaux or barrel-fermented Sancerre.

Alcohol :13,00 %

Composition: 100% Sauvignon Blanc

VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM

Marama Sauvignon Blanc 2022

Tasting Notes

- **Color:** Bright straw with green reflections, indicating youth and vitality.
- **Aroma:** Expressive nose of ripe guava, passion fruit, and white peach, layered with flinty reduction, subtle smoke, and savoury hints of toasted hazelnut and struck stone.
- **Palate:** Concentrated and textural, with fleshy tropical fruit framed by vibrant acidity. Lees ageing imparts creaminess and depth, while oak adds discreet spice and grip. The finish is long, saline, and complex, carrying a refined interplay of fruit and savoury minerality.

Did you know?

Seresin Estate was founded by cinematographer Michael Seresin, known for films such as *Harry Potter and the Prisoner of Azkaban* and *Midnight Express*. His artistic background informs the estate's philosophy: crafting wines with soul, authenticity, and respect for nature.

Wine Pairing Ideas

- **Seared scallops with lemon beurre blanc** - the wine's flinty minerality and creamy lees texture enhance the richness of the scallops.
- **Goat's cheese and herb tart** - the tangy freshness of the cheese is lifted by the vibrant acidity of the Sauvignon Blanc.
- **Roast chicken with tarragon jus** - oak-aged complexity and savoury depth complement roasted poultry and fresh herbs.
- **Grilled asparagus with parmesan shavings** - the wine's flinty, herbal undertones harmonise with asparagus, a classic Sauvignon pairing.

92

Robert Parker (RP) : 92 Points (2016)

The current release of Seresin's barrel-fermented luxe Sauvignon Blanc, the 2016 Marama almost exactly matches the color of my 14-karat gold wedding band. Exotic notes of honey, dried spices, ripe peaches and clementines emerge from the glass, while the wine is expansive on the palate, showing ample density, richness and concentration without seeming heavy at all. The finish is fine and long, tinged with hints of mocha and citrus.