



# Seresin

Sourced from a single biodynamically farmed parcel in the Raupo Creek Vineyard, this wine undergoes wild fermentation, extended lees contact, and barrel aging, delivering a layered and evocative profile.



## Marama Sauvignon Blanc 2022

Marlborough, New Zealand

### Region and Vineyards

The **Seresin Marama Sauvignon Blanc** is crafted from a single block of Sauvignon Blanc from the **Raupo Creek Vineyard** in the **Omaka Valley**, Marlborough. This vineyard is farmed using **biodynamic** and **organic** principles, ensuring a sustainable and holistic approach to viticulture. The vineyard's **north-west facing slopes** benefit from high sunshine hours and minimal rainfall, allowing the grapes to ripen fully and develop concentrated flavors.

The **clay-rich soils** of Raupo Creek provide a natural richness and texture to the wine. Despite the challenges of this vintage, with heavy rains increasing berry and bunch sizes and heightening disease pressure, careful vineyard management ensured that the fruit was harvested in optimal conditions. The **Seresin team** worked diligently to mitigate the challenges and maintain the quality of the fruit.

### Winemaking

The **Seresin Marama Sauvignon Blanc** was meticulously hand-harvested and **whole-bunch pressed**. The free-run juice was settled before being racked into **French oak barrels** and **puncheons**, where it underwent **wild fermentation**. During its time in oak, the wine also went through **malolactic fermentation**, adding richness and texture.

The wine was aged for **14 months on lees**, including **23% new French oak**, which contributed to its complexity and structure. After the aging process, the individual components were blended and filtered prior to bottling. The result is a wine that is both fleshy and concentrated, with flinty and savory notes balancing the tropical fruit character.

Alcohol :13,00 %

Composition: 100% Sauvignon  
Blanc



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## Tasting Notes

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- **Color:** Pale straw with a golden hue.
- **Aroma:** Aromas of **tropical fruits** such as pineapple and passionfruit, complemented by **flinty** and **savoury** notes from the extended lees contact and oak aging.
- **Palate:** The palate is rich and textured, with layers of tropical fruit flavors balanced by a savory, flinty minerality. The extended lees aging adds a creamy mouthfeel, while the oak imparts subtle spice and complexity. A firm acidity ensures a long and refreshing finish.
- **Finish:** Long, structured, and balanced, with tropical fruit lingering alongside the savory, flinty character.

## Did You Know?

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The name "**Marama**" means "light" in Māori, reflecting the estate's connection to nature and the vineyard's biodynamic principles. This wine is made to showcase how Sauvignon Blanc can be crafted with a more nuanced, layered approach, going beyond the typical fresh and zesty style often associated with the variety.

## Wine Pairing Ideas

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- **Grilled scallops with a lemon butter sauce:** The richness of the wine complements the buttery sauce and balances the sweet flavors of the scallops.
- **Roast chicken with herbs and garlic:** The wine's savory notes and acidity work beautifully with the roasted herbs and garlic.
- **Goat cheese and fig tart:** The wine's acidity and tropical fruit notes balance the richness of the cheese and the sweetness of the figs.
- **Mushroom risotto:** The wine's flinty and savory characteristics harmonize with the earthy umami of mushrooms.



### Robert Parker (RP) : 92 Points (2016)

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*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.*



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