



Bin No:
1515

Wine: Marama Sauvignon Blanc 2014 Vt

Country: New Zealand

Region: Marlborough – South Island

Producer: Seresin Estate

Vintage: 2014

Colour: White

Grape Variety: 100% Sauvignon Blanc

Status: Still
Sustainable environmental management
Biodynamic - certified by Demeter.

Allergens: contains sulphates

Dry/Sweet: 1 (1 is dry, 7 is very sweet)
abv: 14.0% - bottle size: 75cl



Tasting Note:

The hand-print is a symbol of Seresin's philosophy to work traditionally and with nature to create wines. The fruit for this wine comes from some of Seresin's oldest vines, on the lower terraces of the Seresin Noa Vineyard. Seresin Estate's vineyards are farmed biodynamically and are certified by Demeter.

Marama is a wine with its own clear identity; richly textured, with aromas of orange blossom with hints of honey-comb and bread. The palate is complex and involving, with stone fruit and honeyed notes balanced by soft oak to provide weight and generosity to the underlying Sauvignon characters.

Winery information:

The sentinel stone at the entrance to the Seresin Estate Cellar Door in Marlborough, New Zealand, signals the path to both the winery and their philosophy. The stone bears a subtle hand-print, a symbol of strength, gateway to the heart, tiller of the soil and the mark of the artisan.

Founded in 1992 by cinematographer Michael Seresin, Seresin Estate is farmed organically and operates under biodynamic principals. Seresin Estate encompasses not only the vines and olive groves, but also pasture land, livestock, vegetable gardens and orchards, as well as native vegetation.

Seresin Estate is a new world winery with an old world approach. Organically and biodynamically grown, hand-tendered and hand-picked, the grapes are hand-made into wines of passion, grace and spirit.

Seresin Estate lies in the sun-soaked heart of Marlborough at the top of New Zealand's South Island, with vineyards spread across the warm stony Wairau Valley floor and up into the gentle clay slopes of the Otago Valley to the South. The specially chosen sites are planted with Sauvignon Blanc, Chardonnay, Riesling, Pinot Gris and Pinot Noir.

Organic agriculture has been a fundamental principle of Seresin Estate since its foundation in 1992. After practising organics for a number of years, it was a natural progression to move towards biodynamics, and the entire farm has been certified biodynamic since 2006. Seresin Estate was one of the first organic producers in New Zealand and remains the largest organic and biodynamic wine estate in the country. This pioneering spirit is at the heart of Seresin, not resting on our laurels, but always looking to improve.

Seresin wines are sourced from three vineyard sites, all of which are certified as Organic (Biogro) and Biodynamic (Demeter). The three vineyards have their own unique characters and produce fruit that adds to the complexity and interest.

Noa

The original vineyard is located in the central pocket of the Wairau Valley. Its 45 hectares are made up of alluvial, free-draining Waimakariri soils. The land is planted with Chardonnay, Pinot Gris, Pinot Noir, Sauvignon Blanc, Semillon, and Riesling. Olive groves, orchards, and vegetable gardens are an important part of the vineyard and add to the diversity of the Estate. The Noa vineyard is also home to the winery buildings, barrel hall and cellar door.

Tatou

The Tatou vineyard is surrounded with olive trees and planted in Sauvignon Blanc and Pinot Noir. The 15 hectare property is located slightly west of the Noa vineyard in the Wairau Valley. The fruit from Tatou's alluvial shingle soils produces very concentrated aromatic wines with structured tannins.

Raupo Creek

This is the largest of the three vineyards, and is located in the foothills of the Otago Valley to the south of the Wairau Valley. The clay rich soils of the 51 hectare vineyard are ideal for growing Pinot Noir. The land is also planted with Chardonnay, Pinot Gris, Semillon, Sauvignon Blanc, Riesling and Viognier. Sheep and cattle herds are pastured here as well, making good use of the lush grass available in the areas unsuitable for growing vines.

Vinification:

The average age of the vines is 8 years with an average yield of 4 T/ha.

Harvested by hand.

The soil is a composition of Alluvial free draining basalt pebbles

Whole-bunch pressed, fermented in French oak barrels,

Maturation was for 16 months in French oak barriques.

The wine was bottled after undergoing a light filtration

Food Recommendation:

Aperitifs, - Seafood - Salads



