

Seresin Estate

Mārama Sauvignon Blanc 2022



WHITE
STILL WINE



NEW ZEALAND



MARLBOROUGH



BIODYNAMIC

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TASTING NOTE

Juicy, drinkable and far, far less strident than the average NZ Sauvignon Blanc, this offers rich texture, a mouthful of herbs and tea and a heady waft of citrus, elderflower and honeycomb.

VITICULTURE

The fruit for this wine comes from some of Seresin Estates oldest vines, on the upper terraces of the Seresin Noa Vineyard. The vineyard is made up of a variety of Waimakiriri type soils of alluvial origin with free draining basalt pebbles.

VINIFICATION

Hand-sorted fruit pressed to barrel. Natural fermentation in French oak, 11% new. Malolactic in barrel. Aged 18 months on lees, blended, lightly filtered, bottled before release.

FOOD MATCHING

A complex wine well matched to seafood, shellfish and will compliment a rich sauce or bisque.

SIZE	75cl
VINTAGE	2022
ABV	12.5%
GRAPE VARIETIES	Sauvignon Blanc (100%)
CLOSURE	Screw cap
SKU CODE	H5896122
EXPRESSION	White, Generous, and Intense
COUNTRY	New Zealand
REGION	Marlborough
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.2
TOTAL ACIDITY	7.5g/l Tartaric
RESIDUAL SUGAR	0g/l
SKU	H5896122