

Seresin Estate

# Mārama Sauvignon Blanc 2022



WHITE  
STILL WINE



NEW ZEALAND



MARLBOROUGH



BIODYNAMIC



SUITABLE  
FOR VEGANS

## 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