Seresin Estate

Sauvignon Blanc 2023



WHITE STILL WINE | NEW ZEALAND | MARLBOROUGH | BIODYNAMIC | SUIT FOR V

SIZE	75cl
VINTAGE	2023
ABV	12.5%
GRAPE VARIETIES	Sauvignon Blanc (90%), Semillon (10%)
CLOSURE	Screw cap
SKU CODE	H5830123
EXPRESSION	White, Aromatic and Dry
COUNTRY	New Zealand
REGION	Marlborough
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.24
TOTAL ACIDITY	6.4g/l Tartaric
RESIDUAL SUGAR	0.7g/l
SKU	H5830123

TASTING NOTE

Superb Sauvignon Blanc, herbaceous without being grassy and citrus but never sharp; lemon blossom and herbs float above ripe tropical fruit, with a particular tang of passion fruit.

VITICULTURE

Vintage 2019: An early, trouble-free harvest. Wet flowering, loose bunches, followed by a hot, dry summer, accelerating berry ripening. Harvested at peak maturity, maintaining fresh acidity. Ended on April 13th.

VINIFICATION

Our Sauvignon Blanc, cultivated in cool nights, is carefully processed. After 72-hour settling, it undergoes meticulous fermentation with specialist yeast, some through natural fermentation for enhanced texture and balance. The outcome: a distinct, pure, and crisp Marlborough Sauvignon Blanc.

FOOD MATCHING

Great to pair with seafood, white meats, Asian fusion, or simply enjoy on its own!