

Seresin

MARAMA SAUVIGNON BLANC - 2013

REGION: NEW ZEALAND



SERESIN

Michael Seresin was born in Wellington, New Zealand, but left in the 1960s, when sheep, not grapevines, covered the Wairau Plains. He settled in Italy, where he was captivated by Italian food and wine culture and began his career as a cinematographer. Over time Michael's interest in wine developed into a passion. In the early 1990s after investigating opportunities to start a winery in Italy, he became aware of the quality wines starting to emerge from his homeland. After visiting Marlborough, and falling in love with the Marlborough Sounds, Michael decided to purchase a home there, followed by the purchase of some land in the Wairau Valley, which became Seresin's Home Vineyard. He began planting vines and imported Tuscan olive varieties immediately along with significant plantings of native plant species.

Seresin, one of the first wineries in New Zealand to operate organic vineyards, released their first vintage was in 1996 and the winery was completed in mid-2000. A year later, the Tatou Vineyard was purchased and land in the Omaka Valley was purchased for development into what is now the Raupo Creek Vineyard. Seresin won the Marlborough District Council's 2009 Marlborough Environment Award.

In 2018, the Tatou vineyard and winery were sold to local NZ winemakers Ben Glover and Rhyan Wardman who was

REVIEWS

Marama Sauvignon Blanc – 2013

91 Points - Vinous, May, 2016

(aged for 16 months in 20% new French oak): Pale, green-tinged yellow. Sexy aromas of lemon oil, tropical fruits and complementary oak, plus a brisk herbaceous quality. Round, concentrated and alluring on the palate, offering terrific lift to the flavors of ripe yellow peach, lime leaf, fig and truffle. A touch of vanillin oak on the finish contributes grip. Lovely long, layered Sauvignon Blanc.

94 Points - jamesuckling.com, January, 2016

A limited release wine made from the Noa Vineyard's oldest vines, barrel fermented in French oak (20% new) barriques and matured in oak for a further 16 months, this is a very complex, smoothly textural style, all about texture in fact, it delivers a nose with spicy bread dough and nutty aromas, some hints of citrus and grassy elements, as well as a little honeysuckle and lime. The palate has creamy appeal, really layered, long and smooth, flavors run through lemon citrus to lime and grapefruit, acidity drives the richness along to great effect. Drink now to 2022.

