

Bin No:

1530

Wine: Momo Sauvignon Blanc 2014 Vt

Country: New Zealand

Region: Marlborough - South Island

Producer: Seresin

Vintage: 2014

Colour: White

Grape Variety: 100% Sauvignon Blanc

Status: Still

Sustainable environmental management

Biodynamic, certified organic Suitable for vegetarians and vegans

No dairy products or eggs used during production

Allergens contains sulphates

Dry/Sweet: 1 (1 is dry, 7 is very sweet)

abv: 12.0% - bottle size: 75cl

Tasting Note:

This wine displays a complex nose with aromas of tropical fruit, herbaceous notes and a hint of cassis. The natural fermentation adds a rich and textural quality to the palate, with subtle notes of lemon zest and Passion fruit. The finish is crisp and dry.

Winery information:

MOMO means "offspring" in Maori, and all Seresin's MOMO wines are fully organic. Just over 50% of the blend is fruit harvested from Seresin's three biodynamic vineyards which are certified by Demeter: Raupo Creek, Tatou and Noa. The other part is made up of fruit from three growers, with whom Seresin work closely to manage their vineyards in the Wairau and Waihopai valleys.

From its roots as part of the Seresin family, MOMO has developed its own identity, with wines which are true to variety and reflect the essence of their fruit characters.

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 Omaka Valley to the South. The specially chosen sites are planted with Sauvignon Blanc, Chardonnay, Riesling, Pinot Gris and Pinot Noir.

Vineyards and Winemaking

Tatou

The Tatou vineyard is surrounded with olive trees and planted with 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 Omaka 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.



The vineyard is positioned at 20 metres above sea level The soil composition is river gravels, Clay, Shingles, Waimakiriri The average age of the vines are 10 years. with an average yield of 11 T/hec

Harvested by hand.

Vinification:

Fermentation vessels used were closed top stainless steel tanks with the use of natural yeasts. The wine was matured for 3 months in stainless steel tanks on its lees

<u>Food Recommendation:</u>

Aperitifs - White meats and salads

