



Bin No:
1528

Wine: *Noa Pinot Noir 2013 Vt*

Country: *New Zealand*

Region: *Marlborough – South Island*

Producer: *Seresin Estate*

Vintage: *2013*

Colour: *Red*

Grape Variety: *100% Pinot Noir*

Status: *Still*

*Sustainable environmental management
Organic and Biodynamic - certified by Demeter
Suitable for vegetarians and vegans
No dairy products or eggs used during production
contains sulphites*

Allergens:

Body Value: *C (A is light, E is full bodied)*

abv: *13.5% - bottle size: 75cl*



Tasting Note:

The nose is aromatic, with cassis layered over fresh herbal and floral notes. On the palate, an intense core of fragrant red stone fruit, is underpinned by finely-expressed tannins, wood smoke notes and hints of spice. Delicate and feminine, but with a framework to age well.

Winery information:

The sentinel stone at the entrance to the Seresin Estate Cellar Door in Marlborough, New Zealand, signals the path to both the winery and their philosophy. The stone bears a subtle hand-print, a symbol of strength, gateway to the heart, tiller of the soil and the mark of the artisan.

Founded in 1992 by cinematographer Michael Seresin, Seresin Estate is farmed organically and operates under biodynamic principals. Seresin Estate encompasses not only the vines and olive groves, but also pasture land, livestock, vegetable gardens and orchards, as well as native vegetation.

Seresin Estate is a new world winery with an old world approach. Organically and biodynamically grown, hand-tendered and hand-picked, the grapes are hand-made into wines of passion, grace and spirit.

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

Organic agriculture has been a fundamental principle of Seresin Estate since its foundation in 1992. After practising organics for a number of years, it was a natural progression to move towards biodynamics, and the entire farm has been certified biodynamic since 2006. Seresin Estate was one of the first organic producers in New Zealand and remains the largest organic and biodynamic wine estate in the country. This pioneering spirit is at the heart of Seresin, not resting on our laurels, but always looking to improve.

Seresin wines are sourced from three vineyard sites, all of which are certified as Organic (Biogro) and Biodynamic (Demeter). The three vineyards have their own unique characters and produce fruit that adds to the complexity and interest.

Noa

The original vineyard is located in the central pocket of the Wairau Valley. Its 45 hectares are made up of alluvial, free-draining Waimakariri soils. The land is planted with Chardonnay, Pinot Gris, Pinot Noir, Sauvignon Blanc, Semillon, and Riesling. Olive groves, orchards, and vegetable gardens are an important part of the vineyard and add to the diversity of the Estate. The Noa vineyard is also home to the winery buildings, barrel hall and cellar door.

Vinification:

The hand-print is a symbol of Seresin's philosophy to work traditionally and with nature to create wines. The fruit for this wine comes from Seresin's clay rich hillside on a steep north facing slope, Raupo Creek vineyard settled in the centre of the Otago Valley. Each vine is thinned to carry one bunch per shoot. Seresin Estate's vineyards are farmed biodynamically and are certified by Demeter.

*The average age of the vines is 8 years with an average yield of 3 T/ha.
Harvested by hand.*

*The bunches are destemmed, pressed, fermented with wild yeasts.
Maturation was for 15 months in French oak barriques of which 30% was new.*

Food Recommendation:

Roast Red Meats

