



Bin No:
1527

Wine: **Tatou Pinot Noir 2014 Vt**

Country: *New Zealand*

Region: *Marlborough – South Island*

Producer: *Seresin Estate*

Vintage: *2014*

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

Allergens: *contains sulphites*

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

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



Tasting Note:

The nose exhibits aromas of wild hedgerow fruit with undertones of spice, earth and dried herb. The palate is concentrated and dense, with finely-grained tannins giving robust structure to softly rounded bramble and rosehip fruit. Elegant and expressive, the finish is long and savoury.

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.

Tatou

The Tatou vineyard is surrounded with olive trees and planted in 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 Otago 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.

Vinification:

This wine is made entirely from Pinot Noir grown in our Tatou vineyard which is located at the western end of the Wairau Valley on stony free draining soils. Each vine is thinned to carry one bunch per shoot.

Fruit was hand-sorted, destemmed and cooled.

After pre-fermentation steeping, the juice was warmed and fermented with wild yeast, and the caps hand-plunged daily during fermentation. The wine was left on skins for 2 weeks of post-ferment maceration, then drained, lightly pressed and transferred to French oak barriques, none of which were new.

The wine went through natural malolactic fermentation during 18 months maturation, before it was bottled unfiltered and unfined.

The average age of the vines is 12 years with an average yield of 3 T/ha.

Harvested by hand.

The soil is a composition of clay.

The bunches are destemmed, pressed, fermented with wild yeasts.

Maturation was for 18 months in used French oak barriques of which 14% are new.

Food Recommendation:

Roast Red Meats

