

# Whitewater Valley Wine Society

**Tasting Report: July 2019**

**Seresin Winery, Marlborough, New Zealand**

**Presented by Leah Seresin**

Report by Barbara Jones

We had another fantastic evening in July, as we welcomed Leah Seresin, from the prestigious Seresin Estate in New Zealand's Marlborough region. Leah is daughter of founder and owner Michael Seresin and she travels the world promoting Seresin Estate and its excellent portfolio of fine wines. We were very fortunate that Leah managed to fit us in to her busy schedule, so this was an evening not to be missed!

Leah is the daughter of Michael Seresin whose family originates from Riga, Latvia. Father Michael is a cinematographer who has worked successfully in the film business, one of the most recent films being 'Gravity'. Captured by the food and wine traditions of Italy he decided in the 1990s to set up a winery in his native New Zealand and took the slow route of organic cultivation and bio-dynamic procedures for producing a selection of white and red wines. The Seresin Estate established in 1992 produced its first vintage in 1996 and according to its website it is an estate that produces 'New World Wines with the old approach', for example using wild yeast.

A full house greeted Leah who introduced the first of eight wines to be tasted on the evening – a **Seresin Estate Sauvignon Blanc 2017 [12.5%, £19.95]**. Pale lemon in colour this wine had a subtle nose with hints of ripe stone-fruit and ripe gooseberries and citrus notes on the palate. Time fermented in old French oak barriques added texture and some complexity – quite different from the usual and expected NZ sauvignon.

Our second wine – a **Seresin Estate Memento Riesling 2013 [9.5%, £18.95]** was delicate and light in most respects – kerosene on the nose, hints of peach and lemons in the mouth, a touch of spice and a good balance between sweetness and acidity leading to a long finish.

The **Seresin Estate Dry Riesling 2018 [12%, £20.95]** that came next was again pale in colour, did not have a kerosene nose, but hints of orange and lime on the palate and excellent acidity. Intended to be dry – it was clean, crisp and fine after time in barrel on fine lees. It has good ageing potential.

It was followed by the **Seresin Estate Chardonnay Reserve 2015 [13.5%, £28.95]** - vinified from older vines this had a pale yellow colour and a slightly savoury and complex nose. On the palate the acidity was

marked with a hint of salty minerality, backing hints of warm orchard fruits and subtle oak. It is a wine that will age gracefully.

Our final white wine of the evening was a **Seresin Estate Viognier 2012 [13%, £27.95]** sadly to be discontinued. Pale yellow in colour the nose had aromas of white peach and spice, with floral undertones and hints of oak. The palate was interesting – whilst delicate there were concentrations of lychees, pear and wood smoke evident and well balanced acidity. The finish was slightly spicy and dry – a wine that should last till 2020 – a long life for a finely made white wine! Some members preferred the last two wines of the five presented – more depth of flavour perhaps?

Time had now come for the red wine lovers and especially for those with a preference for Pinot Noir! We started with the **Seresin Estate Leah Pinot Noir 2017 [13.5%, £21.95]** named after our presenter. This bright cherry red wine was semi-opaque and had bright fragrant berry fruit aromas with hints of spice and herbs. In the mouth there was concentrated fruit accompanied with mouth-watering acidity and finely grained tannins. This was a well-structured, elegant wine that was understated. It has excellent ageing potential.

It was followed by the **Seresin Estate Rachel Pinot Noir 2014 [13.5%, £29.95]** named after our presenter's Grandmother. Blended from grapes from three sites this wine again semi-opaque had a nose of black cherry, truffles and chocolate. On the palate there was a dense core of rich fruit with hints of savoury spices and herbs. The tannins were silky, acidity was well balanced and the finish was long – the best red!

The tasting ended with a **Seresin Estate Tatou Pinot Noir 2014 [13.5%, £35.95]** vinified from grapes from a single vineyard. This was lighter in colour and slightly murky with a lighter edge. It had a fruity nose backed by earth and spices. The palate was full of concentrated fruit but with a slightly bitter edge. Tannins were fine-grained and the finish long and expressive.

Our heartfelt thanks go to Leah for a fascinating presentation, enthusiastically delivered.