VINO FINO
Explore a World of Wine

SERESIN SAUVIGNON BLANC 2024





$9.99

Back in Stock **Simply sensational Sauvignon, seamless, structured, and strikingly satisfying at $9.99**

Product Code:	4132
Country:	New Zealand
Region:	Marlborough
Style:	White
Variety:	Sauvignon Blanc

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.0%
Grape:	90% Sauvignon Blanc, 10% Sémillon
Natural:	Biodynamic

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

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TASTING NOTES

Seriously, we never suspected we'd see a Sauvignon Blanc of this standing, substance, and sophistication selling for just $9.99.

Snapped up as an "End of Vintage" special, the Seresin Sauvignon Blanc is sitting in a superb drinking spot right now, showing supple citrus, subtle tropical notes, succulent green fruits, and a savoury sustained finish that seriously sets it apart from standard supermarket Sauvignon.

What separates Seresin from so many simpler Sauvignons is its sense of structure and sophistication. A small portion of Sémillon and seasoned French oak fermentation supplies extra savoury texture and subtle complexity, while the signature Seresin style stays sleek, seamless, and strikingly satisfying.

Simply sensational Sauvignon. Surely one of the smartest specials we've seen this season.

Certified sustainable and certified organic, this sophisticated Marlborough Sauvignon has scored serious praise across the

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board

Winery notes (2024 Vintage)
"A truly thoughtful and classy expression of Sauvignon Blanc. The nose exudes vibrancy, showing lifted notes of white passionfruit and lemon balm, supported by a savoury, leafy edge, contributed by the inclusion of Sémillon. The palate is layered a textural, balanced by a slate-like, mineral acidity. The exclusive use of native yeasts and a portion of the wine aging on lees in oak barrels has aided in creating this sophisticated Sauvignon Blanc.

Seven parcels of fruit were picked from our biodynamic vineyard, Raupo Creek. The grapes were pressed and the juice settled naturally before being racked, taking light lees to small stainless steel tanks or older French oak barriques and puncheons for natural fermentation. The parcels remained on lees for 5 months, then were blended, stabilised and filtered. A small portion of Sémillon (10%) is included in the blend. The portion of barrel fermentation is 10%. There is no new oak in this wine.

Our clay rich Raupo Creek vineyard, farmed following organic and biodynamic principles is located in the centre of the Omaka Valley. This vineyard has a gentle north-west facing aspect and enjoys high sunshine hours and minimal rain."

Rated Excellent & 93/100 Cameron Douglas, June 2026 (2024 Vintage)
"A great bouquet with fragrances of fresh cape gooseberry and white peaches, sweet nettles and stone, white smoke and fruit spice. Crips and dry saline and fresh, packed with flavours that mirror the bouquet from capes to apples, a leaches to grapefruit. Delicious, fresh and easy to drink from day of purchase through 2030."

CONTACT VINO FINO

Phone: 03 365 5134
https://vinofino.co.nz

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch

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