

## 2010 SEIFRIED NELSON Pinot Gris

### ★ Awards

GOLD Medal: NZ International Wine Show 2010

### Wine Analysis

Vineyard: Predominantly Redwood Valley and small portions from our plains vineyards

Sugar at Harvest: 23.5°Brix

Date of Harvest: April 2010

pH of Wine: 3.40

T.A of Wine: 6.0g/L



### The Vineyard

The unirrigated Redwood Valley Vineyard is situated on a gently sloping, north facing clay site which optimises the heat of the sun. These Pinot Gris vines have root systems going down in the clay which have been established over the past 28 years and therefore these top grafted vines have a very sturdy foundation.

Younger plantings of Pinot Gris from our Cornfield Vineyard and a small area of top grafted Pinot Gris vines on our home Rabbit Island block have been blended to compliment the fruit off Brightwater stones and Redwood Valley clay.

### Winemakers Note

We used separate parcels of Pinot Gris from our clay soiled vineyards and from our stony/silty blocks to blend a complex wine. The Pinot Gris fruit for this wine comes predominantly from the Redwood Valley Vineyard and a small amount from the Cornfield and Rabbit Island Vineyards. This brings a unique and complex spectrum of flavours to the wine.

### Tasting Note

The 2010 Seifried Pinot Gris opens with lifted fragrant pear and freshly sliced ginger. The palate is full with nectarine, quince and citrus peel notes, framed by a fine phenolic texture giving weight and length. It has a medium dry finish with a light oily texture.