

2010 SEIFRIED-NELSON
Winemakers' Collection
'Sweet Agnes' Riesling

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Awards

Trophy 'NZ Sweet Wine over £10':	Decanter World Wine Awards 2011
GOLD Medal:	Decanter World Wine Awards 2011
Silver Medal:	Sommelier Wine Awards 2011
Pure Silver Medal:	Air NZ Wine Awards 2010

Wine Analysis

Vineyard:	Seifried Brightwater Vineyard
Sugar at Harvest:	38°Brix
Residual Sugar:	180g/L
Date of Harvest:	April 2010
pH of Wine:	3.05
T.A of Wine:	10.9g/L

The Vineyard

The Brightwater Vineyard was planted with Riesling in 1999. These vines are grown in an extremely stony area of the vineyard, where water and nutrient levels are low. This helps to restrict the plants vigour and crop at low levels. To further enhance the aromatics we removed leaves to allow light penetration and air movement around the fruiting zone.

Winemakers Note

Using 100% Riesling fruit, the grapes were hand selected at the peak of ripeness with a large portion of the fruit shrivelled and raisined, caused by natural dehydration. The grapes were then gently pressed to release a very concentrated intensely flavoured juice. The sweetness level of the juice was 38° Brix.

The fermentation was initiated immediately and continued for about two and a half weeks. During this time, the wine was monitored and tasted regularly. The young wine was then filtered and stabilised before bottling in August 2010. The residual sugar in the wine is 180g/L.

Tasting Note

The 2010 Sweet Agnes is another beauty! The wine is succulent and so appealing with intense perfume of fresh spring freesias and blossoms, mandarin peel and honey dew. The palate has a full and luscious entry packed with ripe stonefruit and citrus. The pure natural acidity streak gives a neat sleekness to the wine and compliments the palate intensity leaving a clean well finished wine. Just gorgeous!

