

2011 SEIFRIED-NELSON
Winemakers Collection
'Sweet Agnes' Riesling



★ Awards

PURE ELITE GOLD: GOLD Medal:	Air NZ Wine Awards 2011 'Best in Class'
TROPHY:	International Wine and Spirits Competition 2011, UK 'Best Young Sweet'
GOLD Medal:	International Sweet Wine Challenge 2011, Australia
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5 Stars:	NZ International Wine Show 2011 Cuisine Magazine, NZ, January 2012

Wine Analysis

Vineyard:	Seifried Brightwater Vineyard
Sugar at Harvest:	38° Brix
Residual Sugar:	204g/L
Date of Harvest:	April 2011
pH of Wine:	3.09
T.A of Wine:	9.7g/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 July 2011. The residual sugar in the wine is 204g/L.

Tasting Note

The 2011 Sweet Agnes is shaping up to be a sensational drop yet again. The generous nose has luscious stone fruit, mandarin and fragrant Daphne elements in the background. The palate has good entry with concentrated ripe summer fruits and zesty mouth watering acidity defining the palate and leaving a clean, lingering finish.