

## 2012 SEIFRIED NELSON

# Riesling

### ★ Awards

GOLD Medal:  
Silver  
Silver

Spiegelau International Wine Competition 2012, NZ  
International Wine and Spirits Competition 2012, UK  
Romeo Bragato Wine Awards 2012, NZ

### Wine Analysis

Vineyard:	Brightwater and Redwood Valley Vineyard
Sugar at Harvest:	22.0°Brix
Date of Harvest:	Late April & Early May 2012
pH of Wine:	3.01
T.A of Wine:	7.8g/L
Residual Sugar:	13.5g/L



### The Vineyard

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

The unirrigated Redwood Valley Vineyard is situated on a gently sloping, north facing clay site - the vines range in age from 10 to 30 years. Vertical shoot positioning helps to expose the berries to sunlight, thus getting maximum intensity and optimal ripeness.

### Winemakers Note

The 2012 Seifried Riesling is a blend from both our Brightwater Vineyard and our Redwood Valley Vineyard. The Brightwater fruit delivers powerful varietal floral characters and a real fruit purity, while the Redwood Valley fruit brings more textural components to the palate. In this vintage, the combination of the two vineyard parcels gives a greater wine than a single site alone.

Delicate fruit flavours and aromas were retained from the vineyard using careful canopy management. Grapes were picked at optimal ripeness in good condition. Fruit was destemmed and pressed immediately after harvest and a cool fermentation was initiated in stainless steel tanks to retain the clean aromatic fruit characters. The wine was then blended, stabilised and bottled in late June 2012.

### Tasting Note

The 2012 Seifried Riesling looked exciting right from the time we harvested the fruit in April and May. The wine has delightful tropical floral characters with subtle lemon-zest notes also apparent. The palate has good entry and textural components with mouth-filling body and zesty acidity to balance a natural residual sweetness of 13.5g/L

*"A salad of fresh fruits dominated by crisp green apple and sweet citrus - Lemon - plus a cooler ferment suggestion - pineapple. Medium+ acidity with a touch of residual sugar balance; the citrus and tree fruit flavours remain a feature and quite concentrated. This wine is light and refreshing with a lime finish, slaty soil, wet stone and very light sherbet note. Balanced and well made." Cameron Douglas, Master Sommelier, September 2012*