

2012 SEIFRIED NELSON Sauvignon Blanc

★ Awards

Silver
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International Wine and Spirits Competition 2012, UK
Winestate Magazine 2012, Australia

Wine Analysis

Vineyard:	Seifried Cornfield, Rabbit Island and Redwood Valley Vineyards
Sugar at Harvest:	21.4°Brix (average)
Date of Harvest:	Mid March to early April 2012
pH of Wine:	3.24
T.A of Wine:	7.7g/L
Residual Sugar of Wine:	3g/L



The Vineyards

This is predominantly from the 'Cornfield' Vineyard which is located adjacent to the winery near the 'Rabbit Island' Vineyard, and is situated on a wide river flat. The soil is made up of gravelly sandy loam which marks the sites of Maori kumara beds (sweet potato) from a period prior to European settlement in the early 1800's. The Maori transferred and spread fine gravel and sand over the land to provide suitable soils for their kumara plantings. Scrub was burned to give ash and charcoal, which increased soil fertility and gave characteristic topsoil. This fertility is now reduced because of modern farming, however the soils are very sandy and free draining. Due to the close proximity to the coast line (just 1.5 kilometres) the water table is relatively high, ensuring adequate underground water, as well as moderate temperatures.

The rest of our Seifried Sauvignon Blanc blend is harvested from our Redwood Valley Vineyard. The unirrigated Redwood Valley Vineyard is situated on a gently sloping, north facing clay site; the vines range in age from 9 to 26 years. Vertical shoot positioning helps to expose the berries to sunlight, thus getting maximum intensity and optimal ripeness.

Winemakers Note

Aromatic and fresh Sauvignon Blanc flavours were encouraged prior to vintage through careful canopy management. The fruit was de-stemmed and pressed immediately after harvest, and a cool fermentation was initiated in stainless steel tanks to retain the clean aromatic fruit characters.

Tasting Note

The Seifried Sauvignon Blanc 2012 is vibrant and alive! The nose is clearly varietal with tomato leaf and passionfruit. Balanced fruit entry to the palate leaves flinty natural acidity and tropical flavours lingering.