

2012 SEIFRIED NELSON
Winemakers Collection
'Sweet Agnes' Riesling

Awards

- 'Best Riesling' TROPHY: HK International Wine & Spirit Competition 2012
- ★ 'Best New World Riesling' TROPHY: HK International Wine & Spirit Competition 2012
- GOLD Medal: HK International Wine & Spirit Competition 2012
- GOLD Medal: HK International Wine & Spirit Competition 2012
- Pure Silver Medal: Romeo Bragato Wine Awards 2012, NZ
- Silver Medal: Air New Zealand Wine Awards 2012, NZ
- Silver Medal: International Wine and Spirits Competition 2012, UK
- Silver Medal: Royal Easter Show Wine Awards 2013, NZ
- Silver Medal: Decanter World Wine Awards 2013, UK



Wine Analysis

Vineyard:	Seifried Brightwater Vineyard
Sugar at Harvest:	38°Brix
Date of Harvest:	Late April, into early May 2012
pH of Wine:	3.00
T.A of Wine:	10.7g/L
Residual Sugar:	196g/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 three weeks. During this time, the wine was monitored and tasted regularly. The young wine was then filtered and stabilised before bottling late in July 2012. The residual sugar in the wine is 196g/L.

Tasting Note

The 2012 Sweet Agnes Riesling is showing great potential. It has a rich nose with succulent ripe apricot and candied orange peel notes, as well as fragrant spring floral notes. The palate has a full and luscious ripe stonefruit entry. Beautifully balanced natural acidity runs throughout the palate and leaves a clean fresh finish on the wine.

Dedicated to matriarch Agnes Seifried, there is a playful aspect to this wine, with its delicate, sorbet-like zestiness. Its citrusy flavours, purity and acidity are all harmony and balance. The perfect way to end a summer evening meal. Cuisine Magazine, NZ, Jan 2013, 4 Stars