

2012 SEIFRIED NELSON

Gewürztraminer

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Winestate Magazine November 2012

Wine Analysis

Vineyard:	Redwood Valley & Brightwater Vineyards
Sugar at Harvest:	22.5°Brix average
Date of Harvest:	Late March-Early April 2012
pH of Wine:	3.48
T.A of Wine:	5.8g/L
Residual Sugar:	14g/L



The Vineyard

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.

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.

2012 was a cool growing season characterised by particularly low yields due to a cool wet December flowering period. Fortunately Nelson enjoyed a good settled autumn after a cool summer. This enabled very light crops to be harvested in good condition with real fruit concentration and quality.

Winemakers Note

Gewürztraminer is an early ripening variety with an aromatic, fragrant bouquet. It is naturally a low yielding vine which can produce wonderful concentration and flavour. After harvest the grapes were destemmed and left for a period of skin contact before pressing. The clear juice was inoculated with a pure yeast strain and then a cool, temperature-controlled fermentation began. Our two vineyards (Brightwater and Redwood Valley), bring different elements to the blend. They were picked and fermented separately before blending and bottling. This wine has 14g/L natural residual sugar.

Tasting Note

The 2012 Seifried Gewürztraminer has even more concentration than usual given the exceptionally light vintage Nelson had in 2012. The nose has fragrant rose scents with succulent Turkish delight. The palate has ripe succulent summer apricots and rose water. Fine phenolics support the fruit palate and define the wine on the palate.

"Musky and finely balanced, this ripely perfumed, mouthfilling wine is a gently sweet style with strong lychee, peach, pear and spice flavours and a well-spiced finish..." ★★★★★ - Michael Cooper, Winestate Magazine