

2013 SEIFRIED NELSON

# Pinot Gris

## Wine Analysis

Vineyard:	Seifrieds Rabbit Island and Redwood Valley Vineyards
Sugar at Harvest:	22.6°Brix
Date of Harvest:	April 2013
pH of Wine:	3.45
T.A of Wine:	6.9g/L
Residual Sugar of Wine:	6.0g/L
Vegan Friendly:	Yes
Vegetarian Friendly:	Yes



## The Vineyard

Younger plantings of Pinot Gris from a small area of top grafted Pinot Gris on our home Rabbit Island block have been blended to compliment the fruit from our Redwood Valley clay block.

The unirrigated Redwood Valley Vineyard is situated on a gently sloping, north facing clay site which optimises the heat of the sun. These Pinot Gris vines have root systems going deep into the clay which have been established over the past 3 decades.

## Winemakers Note

Several parcels of Pinot Gris went into this blend. Pinot Gris was harvested from vineyard blocks comprising differing soils and micro-climates, as well as different aged vines. The parcels were harvested and fermented separately prior to blending at a much later stage. The resulting wine has a broad palate and is full flavoured, bringing a unique and complex spectrum of characters to the finished wine.

## Tasting Note

The 2013 Seifried Pinot Gris has pretty floral elements along with quince and nashi fruits on the nose. The palate has a grainy fine phenolic texture with mouth filling ripe pear and guava flavours, and a long memorable finish.