

2013 SEIFRIED NELSON *Winemakers Collection* 'Sweet Agnes' Riesling



Awards

★ DOUBLE GOLD Medal:	New York World Wine and Spirit Competition 2013, USA
GOLD Medal:	NZ International Wine Show 2013
GOLD (Outstanding) Medal:	International Wine & Spirit Competition 2013, UK
BLUE - GOLD	Sydney International Wine Competition 2014, Australia
Silver Medal:	Hong Kong International Wine & Spirit Competition 2013, HK

Wine Analysis

Vineyard:	Seifried Redwood Valley Vineyard
Sugar at Harvest:	37°Brix
Date of Harvest:	Mid - late April 2013
pH of Wine:	2.95
T.A of Wine:	11.8g/L
Residual Sugar:	165g/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.

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 37° Brix. The grapes were picked, pressed and fermented in batches as grapes were selected during successive passes through the vineyard.

The fermentation was initiated immediately and continued for about three weeks. During this time, the wine parcels were monitored and tasted regularly. The young wine was then blended and stabilised before bottling late in July 2013. The residual sugar in the wine is 165g/L.

Tasting Note

The 2013 Sweet Agnes Riesling has bright pure concentrated fruit characters with citrus peel and floral elements. Palate entry is full and luscious with gorgeous zesty acidity defining the palate and balancing beautifully with the concentration and natural sweetness.