

## 2014 SEIFRIED NELSON

# Würzer



### ★ Awards

Silver: Royal Easter Show Wine Awards 2015, NZ

### Wine Analysis

Vineyard:	Seifried Redwood Valley Vineyard
Sugar at Harvest:	22°Brix
Date of Harvest:	13 March 2014
pH of Wine:	3.46
T.A of Wine:	6.7g/L
Residual Sugar:	11g/L
Vegetarian Friendly:	Yes
Vegan Friendly:	Yes

### The Vineyard

The unirrigated Redwood Valley vineyard is situated on a gently sloping, north facing clay site; the vines were planted in 1999. Vertical shoot positioning helps to expose the berries to sunlight, thus getting maximum intensity and optimal ripeness.

### Winemakers Note

Our Würzer has developed quite a following in the 10 years or so we have been producing it. We proudly make the only Würzer in New Zealand, with just a few rows of the fragrant grape variety on our clay soiled Redwood Valley vineyard. The aromatic cross is only planted in very small quantities, even in its home country of Germany.

The Würzer was some of the very first fruit we harvested during the 2014 vintage. It was picked in pristine condition during late summer conditions.

After harvest, the grapes were de-stemmed and pressed quickly to retain the clean freshness of the variety. The clear juice was inoculated with a pure yeast strain and then a cool, temperature controlled fermentation began. The fermentation was stopped prematurely to allow natural residual sweetness in the wine.

### Tasting Note

The 2014 Würzer has a typical fine floral nose with an appealing spiciness evident in this vintage. It has a broad fruit-driven palate with ripe juicy stone fruit to complement an off-dry 11g/L on the palate. Gentle mineral acidity is well proportioned alongside palate fruit weight, leaving a pleasant long finish on the wine.