

2014 SEIFRIED NELSON Zweigelt

Wine Analysis

Vineyard:	Seifried Brightwater Vineyard
Sugar at Harvest:	23.6°Brix
Date of Harvest:	15 April 2015
pH of Wine:	3.54
T.A of Wine:	5.8g/L
Vegan Friendly:	Yes
Vegetarian Friendly:	Yes



The Vineyard

Our Brightwater vineyard is situated 15 km from the coast and is sheltered from the south by the Richmond ranges. The “soil” is a combination of rocks and boulders, which is very hard on the farm equipment, but vital for holding the warmth of Nelson’s sun and for ripening the Zweigelt grapes.

Winemakers Note

The Zweigelt is a grape variety originating from Hermann’s homeland of Austria. Our vines were fifteen years old when the fruit for the 2014 was picked ~ full round berries and bunches, with rich purple skin and intense fruit flavours.

The grapes were de-stemmed and fermented on their skins, and hand plunged twice times a day. Following fermentation, the wine was gently pressed from the skins and transferred to a mixture of new and three year old French oak barriques. The wine underwent malolactic fermentation and remained in barrel for 12 months. The wine was racked from the barrel in April 2015 and bottled in June 2015.

Tasting Note

The 2014 Zweigelt shows ripe warm characters. The nose has succulent berry fruit notes, opening to broad mid-weight berries on the palate. Well integrated spicy, French oak compliments palate weight and a long finish.