

## 2014 SEIFRIED NELSON

# *Winemakers Collection* 'Sweet Agnes' Riesling



### ★ Awards

BLUE GOLD:	Sydney International Wine Competition 2015, Australia
GOLD:	New York World Wine & Spirits Competition 2014, USA
GOLD:	Mundus Vini 2014, Germany
Silver Outstanding:	International Wine & Spirit Competition 2014, UK
Silver:	International Wine Challenge 2015, UK

### Wine Analysis

Vineyard:	Seifried Brightwater Vineyard
Sugar at Harvest:	37.6°Brix
Date of Harvest:	Mid April 2014
pH of Wine:	2.95
T.A of Wine:	10.8g/L
Residual Sugar:	193.1g/L

### 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 grapes.

The Brightwater 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 we removed leaves to allow light penetration and air movement around the fruiting zone.

### 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 37.6° 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 in July 2014. The residual sugar in the wine is 190g/L.

### Tasting Note

The 2014 Sweet Agnes Riesling is just a delight to sip away on and enjoy. The nose is brimming with intensity and very seductive. The wine has generous palate entry with luscious concentration and weight, alongside gorgeous fruit intensity. Mandarin and candied peel flavours are complimented by a perfectly balanced backbone of fine natural acidity.