

2014 SEIFRIED NELSON

# Gewürztraminer



## ★ Awards

Pure Silver: Air New Zealand Wine Awards 2014, NZ  
Pure Silver: Romeo Bragato Wine Awards 2014, NZ

## Wine Analysis

Vineyard: Brightwater & Redwood Valley Vineyards  
Sugar at Harvest: 21.8°Brix average  
Date of Harvest: Late March-Early April 2014  
pH of Wine: 3.55  
T.A of Wine: 5.8g/L  
Residual Sugar: 12.1g/L

## The Vineyard

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

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

Gewürztraminer is an early ripening variety with an aromatic, fragrant bouquet. It is naturally a low yielding vine which can produce wonderful concentration and flavour. After harvest the grapes were destemmed and left for a period of skin contact before pressing. The clear juice was inoculated with a pure yeast strain and then a cool, temperature-controlled fermentation began. Our two vineyards (Brightwater and Redwood Valley), bring different elements to the blend. They were picked and fermented separately before blending and bottling. This wine has 12.1g/L natural residual sugar.

## Tasting Note

The 2014 Seifried Gewürztraminer is bursting with varietal intensity. The nose has up front violets, Turkish Delight and warm gingerbread notes. The palate has well defined floral characters and lovely intensity. Gentle phenolics support the palate to leave a flavoursome finish.