

2015 SEIFRIED NELSON

Gewürztraminer

Wine Analysis

Vineyard:	Redwood Valley vineyard
Sugar at Harvest:	22.0°Brix
Date of Harvest:	19 March 2015
pH of Wine:	3.59
T.A of Wine:	5.1g/L
Residual Sugar:	20.3g/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 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. After fermentation the wine had a brief period on yeast lees before it was racked, clarified and stabilised prior to bottling in late July 2015. The 2015 Seifried Gewürztraminer has 20.3g/l natural residual sugar.

Tasting Note

The 2015 Seifried Gewürztraminer has beautiful scented characters of rose petal, toffee apple and candied ginger. The wine has well proportioned natural phenolics on the palate, to work with the natural residual fruit sweetness. Appealing floral flavours together with gentle spice leaves a generous finish on the palate.