

2015 SEIFRIED NELSON

Pinot Gris

Wine Analysis

Vineyard:	Seifried Redwood Valley and Rabbit Island Vineyards
Sugar at Harvest:	22.3°Brix
Date of Harvest:	Mid - Late March 2015
pH of Wine:	3.27
T.A of Wine:	5.9g/L
Residual Sugar of Wine:	14g/L
Vegan Friendly:	No
Vegetarian Friendly:	Yes



The Vineyard

The majority of the 2015 Seifried Pinot Gris comes from our Redwood Valley and Rabbit Island vineyards.

The unirrigated Redwood Valley vineyard is situated on a gently sloping, north facing clay site which optimises the heat of the sun. These Pinot Gris vines have root systems going deep into the clay which have been established over the past 3 decades.

The Rabbit Island vineyard is situated on a wide river flat. The soil is gravelly sandy loam, which is very sandy and free draining. These vineyards are about 1.5 kilometres from the sea, which helps moderate temperatures.

2015 has been a fantastic season in Nelson. An exceptionally light yield (down 40% on long-term average yields) resulted in concentrated intensely ripe fruit and flavours.

Winemakers Note

Two parcels of Pinot Gris went into this blend. Pinot Gris was harvested from vineyard blocks comprising differing soils, micro-climates, and clones, as well as different aged vines. The parcels were harvested and fermented separately prior to blending at a much later stage. The resulting wine has a broad palate and is full flavoured, bringing a unique and complex spectrum of characters to the finished wine.

Tasting Note

The 2015 Seifried Pinot Gris is flavoursome and intense with gorgeous quince paste and floral elements on the nose. The palate has pear and feijoa notes with gentle spice characters coming through. Smooth structured phenolics wrap around the palate.