

2015 SEIFRIED NELSON

Winemakers Collection

'Sweet Agnes' Riesling

★ Awards

CHAMPION	
SWEET WINE TROPHY:	Air New Zealand Wine Awards 2015, NZ
PURE ELITE GOLD:	Air New Zealand Wine Awards 2015, NZ
BEST IN CLASS (94 points):	San Francisco International Wine Competition 2016, USA
DOUBLE GOLD:	San Francisco International Wine Competition 2016, USA
GOLD:	Berliner Wein Trophy 2015, Germany
GOLD:	Spiegelau International Wine Competition 2015, NZ
SILVER:	Decanter World Wine Awards 2016, UK
SILVER:	Royal Easter Show Wine Awards 2016, NZ
SILVER:	Japan Wine Challenge 2015



Wine Analysis

Vineyard:	Seifried Brightwater vineyard
Sugar at Harvest:	38° Brix
Date of Harvest:	Mid April 2015
pH of Wine:	3.03
T.A of Wine:	9.7g/L
Residual Sugar:	172g/L
Vegetarian Friendly	Yes
Vegan 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 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 38° 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 2015. The residual sugar in the wine is 172g/L.

Tasting Note

The 2015 Sweet Agnes Riesling is concentrated and intense. Vibrant citrus notes together with luscious stonefruit characters come through on the nose. The palate is full and mouth filling with succulent moreish flavours of tangerine and luscious peach. Gorgeous acidity cuts through the palate and invites another sip.

"Lifted pure lemon juice Riesling aroma with attractive zesty reduction. A delightful late harvest style with intense fresh fruit flavours and a vivacious sweetness that dances across the palate. Vibrant acidity matches the beautifully balanced sugar." Michael Brajkovich MW, December 2015.

*"Seifried's most celebrated wine. The 2015 vintage is light lemon/green, with a strong surge of lemony, sweet flavours (172 grams/litre of residual sugar), peachy and spicy notes, a hint of honey, good acid spine, and excellent intensity, vigour and richness. Best drinking 2017+ " ★★★★★1/2
- Michael Cooper's Buyer's Guide 2016 , NZ*