

## 2014 SEIFRIED NELSON

# Riesling

### Wine Analysis

Vineyard:	Brightwater and Redwood Valley Vineyard
Sugar at Harvest:	21.2°Brix
Date of Harvest:	Late April 2014
pH of Wine:	2.98
T.A of Wine:	7.0g/L
Residual Sugar:	18g/L
Vegetarian Friendly:	Yes
Vegan Friendly:	Yes



### 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

The 2014 Seifried Riesling is a blend from both our Brightwater and Redwood Valley Vineyards. The Brightwater fruit delivers powerful varietal floral characters and a real fruit purity, while the Redwood Valley fruit brings more textural components to the palate. In this vintage, the combination of the two vineyard parcels gives a greater wine than a single site alone.

Delicate fruit flavours and aromas were retained from the vineyard using careful canopy management. Grapes were picked at optimal ripeness in good condition. Fruit was destemmed and pressed immediately after harvest and a cool fermentation was initiated in stainless steel tanks to retain the clean aromatic fruit characters. The wine was then blended, stabilised and bottled in late July 2014.

### Tasting Note

The 2014 Seifried Riesling shows floral characters alongside appealing flinty notes. The palate is generous with 18g/L natural residual sweetness and a fine thread of mineral acidity wrapping around the palate to leave a persisting flavoursome finish.