



NELSON SAUVIGNON BLANC 2016



Wine Analysis

Vineyard: Brightwater, Queen Victoria and Rabbit Island Vineyards
Sugar at Harvest: 21.1°Brix (average)
Date of Harvest: Mid March - Mid April 2016
pH of Wine: 3.22
T.A of Wine: 7.1g/L
Residual Sugar of Wine: 2.4g/L
Suitable for Vegetarians and Vegans: Yes

“Layers of varietal fruit and a zesty thread of minerally acid run the palate leaving a long, crisp finish.”

The Vineyard

The 2016 Seifried Sauvignon Blanc comes predominantly from our Brightwater Vineyard. This vineyard is exceptionally stony and bouldery with free draining soils, which is very hard on the farm equipment. The boulders however are vital for holding the warmth of the Nelson sun and for ripening the grapes. Lively fruit characters are evident in the grapes harvested from these blocks.

Winemakers Note

Aromatic and fresh Sauvignon Blanc flavours were encouraged prior to vintage through careful canopy management. The fruit was de-stemmed and pressed immediately after harvest and a cool fermentation was initiated in stainless steel tanks to retain the clean aromatic fruit characters.

Tasting Note

The 2016 Seifried Sauvignon Blanc is lively and flavoursome. Nettle, gooseberry and dried hops define the generous nose. Layers of varietal fruit and a zesty thread of minerally acid run the palate leaving a long, crisp finish.

H. Seifried

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