



NELSON WÜRZER 2016



Wine Analysis

Vineyard: Seifried Redwood Valley Vineyard

Sugar at Harvest: 21.6°Brix

Date of Harvest: Mid March 2016

pH of Wine: 3.21

T.A of Wine: 6.8g/L

Residual Sugar: 11g/L

Suitable for Vegetarians and Vegans: Yes

“The palate has a generous, flavoursome entry with notes of juicy nectarine and sherbet.”

The Vineyard

The unirrigated Redwood Valley vineyard is situated on a gently sloping, north-facing clay site; the vines were planted in 1999. Vertical shoot positioning helps to expose the berries to sunlight, thus getting maximum intensity and optimal ripeness.

Winemakers Note

Our Würzer has developed quite a following in the dozen or so years that we have been producing it. We proudly make the only Würzer in New Zealand, with just a few rows of the fragrant grape variety on our clay-soiled Redwood Valley vineyard. The aromatic cross is only planted in very small quantities, even in its home country of Germany. The Würzer was some of the very first fruit we harvested during the 2016 vintage. It was picked in pristine condition during late summer conditions. After harvest, the grapes were de-stemmed and pressed quickly to retain the clean freshness of the variety. The clear juice was inoculated with a pure yeast strain and then a cool, temperature controlled fermentation began. The fermentation was stopped prematurely to leave some natural residual sweetness in the wine and an off dry finish.

Tasting Note

The 2016 Seifried Nelson Würzer is delicate and floral with a very inviting nose. The palate has a generous, flavoursome entry with notes of juicy nectarine and sherbet. A long, tasty finish lingers after the wine has gone.

M. Seifried

PIONEERING FAMILY WINEGROWERS
184 Redwood Road, Appleby, Nelson, New Zealand
www.seifried.co.nz