

## 2009 SEIFRIED NELSON Pinot Noir

### Wine Analysis

Vineyard:	Seifried Rabbit Island and Brightwater Vineyards
Sugar at Harvest:	24.2°Brix average
Date of Harvest:	19 March - 1 April 2009
pH of Wine:	3.52
T.A of Wine:	6g/L



### The Vineyard

Our Rabbit Island Vineyards are situated on a wide river flat. The soils are made up of gravelly sandy loam, which marks the sites of Maori kumara beds (sweet potato) prior to European settlement in the early 1800's. The Maori transferred and spread fine gravel and sand over the land to provide suitable soils for their kumara plantings. Scrub was burned to give ash and charcoal, which increased soil fertility and gave characteristic topsoil. This fertility is now considerably reduced due to modern farming. The soils are however very sandy and free draining. The water table is relatively high ensuring adequate underground water.

These vineyards are about 1.5 kilometres from the sea, which helps moderate temperatures. Light cropping with the use of both leaf and fruit removal around the fruit zone allowed the sun to fully ripen and produce rich concentrated flavoured fruit. Several newer clones of Pinot Noir have improved the colour and flavour of this variety produced from our Rabbit Island Vineyard since 1993.

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

The parcels of grapes were picked incrementally at the peak of sugar and flavour ripeness, which occurred in late March through into April. The de-stemmed fruit had a 5 – 7 day cold maceration period before individual parcels were inoculated for fermentation. Throughout fermentation plunging occurred 3 times daily and was tapered off to once daily during the 5 – 6 day post-fermentation maceration. The young wine was drained to new, one and two year old French barriques for malolactic fermentation and barrel ageing. The wine was stabilised and bottled in March 2010.

### Tasting Note

The 2009 Seifried Pinot Noir is a delicate, elegant Pinot Noir. The nose is soft and mysterious with subtle savoury characters and ripe, juicy Doris plums and a pinch of cinnamon. The palate has ripe succulent berry fruit notes and earthy dark chocolate complexity running alongside a supple tannin backbone.