

2010 SEIFRIED NELSON

Sauvignon Blanc

★ Awards

Silver Medal: International Wine & Spirits Competition 2010
Silver Medal: NZ International Wine Show 2010

Wine Analysis

Vineyard: Seifried Cornfield Vineyard and Brightwater Vineyard
Sugar at Harvest: 21.7°Brix (average)
Date of Harvest: 8 - 21 April 2010
pH of Wine: 3.30
T.A of Wine: 7.6g/L
Residual Sugar of Wine: 1g/L



The Vineyards

This is predominantly from the 'Cornfield' Vineyard which is located adjacent to the winery near the 'Rabbit Island' Vineyard, and is situated on a wide river flat. The soil is made up of gravelly sandy loam which marks the sites of Maori kumara beds (sweet potato) from a period 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 reduced because of modern farming, however the soils are very sandy and free draining. Due to the close proximity to the coast line (just 1.5km) the water table is relatively high, ensuring adequate underground water, as well as moderate temperatures.

The rest of our Seifried Sauvignon Blanc blend is harvested from our Brightwater Vineyard. The Brightwater Vineyard is situated 15km 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 the Nelson sun.

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. Bottled in July 2010.

Tasting Note

Packed with varietal intensity, the nose has passionfruit, sweet pea flowers and a savoury nettle nose. The palate shows good entry and bright fruit concentration with wet stone mineral acidity running the length.

"Engaging, vibrant and very appealing. Classically flavoured and loaded with tasty flavours - currant, lime and feijoa." ★★★★★ - Sam Kim, Wine Orbit 2010