



NELSON MERLOT 2013



Wine Analysis

Vineyard: Seifried Edens Road Vineyard

Sugar at Harvest: 23.2°Brix

Date of Harvest: Late April 2013

pH of Wine: 3.48

T.A of Wine: 6.1g/L

Suitable for Vegetarians and Vegans: Yes

“Smooth with nicely integrated spicy oak tannins and notes of coffee.”

The Vineyard

The 2013 Seifried Merlot comes off our relatively youthful Edens Road Vineyard. This vineyard is bordered by the Wairoa River and is notable for its exceptionally stony soil structure. The free draining soil is very harsh on our vineyard equipment, but vital for holding the warmth of the Nelson sun and for ripening grapes.

Winemakers Note

The fruit was harvested in late April 2013, and was fermented in stainless steel open top fermenters, over a two and a half week period. The fermenting grapes were plunged twice daily throughout fermentation to help extract colour, tannin and to build structure into the wine.

The young wine was drained to oak barrels immediately following primary fermentation to begin malolactic fermentation. It was aged in one, two and three year old French barriques for a period of one year. The final wine was blended, stabilised and bottled in July 2014.

Tasting Note

The 2013 Seifried Merlot is bright with juicy, succulent berry fruits. The palate is smooth with nicely integrated spicy oak tannins and notes of coffee. A generous finish lingers on the palate.

PIONEERING FAMILY WINEGROWERS
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