



NELSON PINOT GRIS 2017



Wine Analysis

Vineyard: Seifried Redwood Valley and Lord Rutherford Vineyards
Sugar at Harvest: 21.7°Brix
Date of Harvest: Late March 2017
pH of Wine: 3.52
T.A of Wine: 6.2g/L
Residual Sugar of Wine: 3.5g/L
Suitable for Vegetarians and Vegans: Yes

*“Very engaging bouquet of Gris with obvious concentration and flavours of spice, white fleshed fruits, pear and crushed apple...
Lovely balance and length - well made.”*

90 Points - Cameron Douglas, MS - September 2017

The Vineyard

The majority of the our 2017 Seifried Nelson Pinot Gris comes from our established Redwood Valley Vineyards. The unirrigated Redwood Valley Vineyard is situated on a gently sloping, north facing clay site which optimises the heat of the sun. These Pinot Gris vines have root systems going deep into the clay which have been established over the past three decades.

The balance of the fruit in the 2017 blend is from our vineyards on the plains, with most coming from our newly established Lord Rutherford Vineyard. This block shares a boundary with the Wai-iti River and has sandy-silty soils. This young vineyard is producing some outstanding parcels of fruit and shows great promise.

Winemakers Note

Two parcels of Pinot Gris went into this blend. Pinot Gris was harvested from vineyard blocks comprising differing soils, micro-climates, and clones, as well as different aged vines. The parcels were harvested and fermented separately prior to blending at a much later stage. The resulting wine has a broad palate and is full-flavoured, bringing a unique and complex spectrum of characters to the finished wine.

Tasting Note

The 2017 Seifried Nelson Pinot Gris is flavoursome and inviting. The nose has fresh autumn pear and gentle spice. The palate is full and textured with lingering stone fruit characters.

H. Seifried

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