



## NELSON GEWÜRZTRAMINER 2017



### Wine Analysis

Vineyard: Seifried Redwood Valley Vineyard

Sugar at Harvest: 21.6°Brix

Date of Harvest: 1 March 2017

pH of Wine: 3.65

T.A of Wine: 4.7g/L

Residual Sugar: 12.0g/L

Suitable for Vegetarians and Vegans: Yes

*“Ripe bright straw. Nice, clean, fragrant, lifted. Juicy, lychee, creamy. Restrained style. Good Finish.”*

Simon Nash, MW, WineNZ Magazine, Spring 2017

### The Vineyard

The unirrigated Redwood Valley vineyard is situated on a gently sloping, north facing clay site; the vines range in age from 10 to 30 years. Vertical shoot positioning helps to expose the berries to sunlight, thus getting maximum intensity and optimal ripeness.

### Winemakers Note

Gewürztraminer is an early ripening variety with an aromatic, fragrant bouquet. It is naturally a low yielding vine which can produce wonderful concentration and flavour. After harvest the grapes were de-stemmed and left for a period of skin contact before pressing. The clear juice was inoculated with a pure yeast strain and then a cool, temperature-controlled fermentation began. After fermentation the wine had a brief period on yeast lees before it was racked, clarified and stabilised prior to bottling in late July 2017.

The 2017 Seifried Nelson Gewürztraminer has 12g/l natural residual sugar.

### Tasting Note

The 2017 Seifried Nelson Gewürztraminer is pure and varietal. The nose has characteristics of ginger, rose petals and Lychees. The palate is flavoursome with layers of fruit weight and well proportioned natural fruit sweetness on the wine leaving a long finish.

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