



AOTEA

by the Seifried family

NELSON GEWÜRZTRAMINER 2015



Wine Analysis

Vineyard: Seifried Redwood Valley Vineyard
Sugar at Harvest: 21.8°Brix
Date of Harvest: Late March 2015
PH of Wine: 3.64
T.A of Wine: 5.1g/L
Residual Sugar: 12g/L

“Intense floral notes mingle with juicy Turkish Delight and fresh ginger characters.”

The Vineyard

The unirrigated Redwood Valley vineyard is situated on a gently sloping, north facing clay site which optimises the heat of the sun. These Gewürztraminer vines have root systems going down in the clay which have been established over the past 30 years and therefore these top grafted vines have a very sturdy foundation.

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 picking, the grapes had a period of skin contact before gentle pressing. The juice was cold settled for 24 hours before being racked and inoculated for ferment. Cool temperatures were maintained throughout fermentation before stopping the fermentation prematurely to retain a little natural residual sweetness in the wine.

Tasting Note

The 2015 Aotea Gewürztraminer is powerful and expressive. Intense floral notes mingle with juicy Turkish Delight and fresh ginger characters. Fine phenolics run the palate and balance flavours and weight.

H. Seifried

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