



NELSON PINOT NOIR 2017



Wine Analysis

Vineyard: Seifried Brightwater Vineyard
Sugar at Harvest: 23.0°Brix
Date of Harvest: Late March - Early April 2017
pH of Wine: 3.73
T.A of Wine: 5.4g/L
Suitable for Vegetarians and Vegans: Yes

“The palate has notes of plums together with fragrant dried thyme. Lingering fruit flavours that persist on the palate after the wine has gone.”

The Vineyard

The Brightwater vines are grown in an extremely stony area of the vineyard where water and nutrient levels are low. This helps us to restrict the plants vigour and to crop at low levels. Our 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 Nelson’s sun and for ripening the Pinot Noir grapes.

Winemakers Note

The fruit in our 2017 Seifried Pinot Noir comes from our Brightwater vineyard where our Pinot Noir vines are over twenty years in age and are showing great maturity and depth of flavour. The parcels of grapes were picked incrementally in March and April 2017 at the peak of flavour and phenolic ripeness. The de-stemmed fruit had a three day cold maceration period before individual parcels were inoculated for fermentation. Throughout fermentation plunging occurred twice daily and was tapered off to once daily during the three day post-fermentation maceration. The young wine was drained to new, one and two year old French barriques for malolactic fermentation and barrel ageing. The wine was stabilised and bottled late 2017.

Tasting Note

The 2017 Seifried Nelson Pinot Noir is delicate and varietal showing berry fruit on the nose. The palate has notes of plums together with fragrant dried thyme. Lingering fruit flavours that persist on the palate after the wine has gone.

M. Seifried

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