



# Winemakers Collection

NELSON GEWÜRZTRAMINER 2015

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## Wine Analysis

Vineyard: Seifried Brightwater Vineyard  
Sugar at Harvest: 21.2°Brix  
Date of Harvest: 16 March 2015  
pH of Wine: 3.61  
T.A of Wine: 4.6g/L  
Residual Sugar: 9.76g/L

*“Full and flavoursome with layers of luscious fruit intensity and a soft, subtle spice on the finish.”*

## The Vineyard

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 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. To further enhance the aromatics we removed leaves to allow light penetration and air movement around the fruiting zone.

## 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.

## Tasting Note

The 2015 Winemakers Collection Gewürztraminer is intensely fragrant and beautifully balanced. The nose has pronounced floral and ginger notes which carry on through the palate. The wine is full and flavoursome with layers of luscious fruit intensity and a soft, subtle spice on the finish.

*H. Seifried*

PIONEERING FAMILY WINEGROWERS  
184 Redwood Road, Appleby, Nelson, New Zealand  
[www.seifried.co.nz](http://www.seifried.co.nz)