



NELSON CHARDONNAY 2016



Wine Analysis

Vineyard: Seifried Redwood Valley, Rabbit Island and Brightwater Vineyards
Sugar at Harvest: 22.8°Brix
Date of Harvest: Early April 2016
pH of Wine: 3.55
T.A of Wine: 5.7g/L
Residual Sugar of Wine: dry
Suitable for Vegetarians and Vegans: Yes

“Flavours of apples and peaches accentuated with oak and baking spice layers... Well made overall, drink now through 2022”

90 Points - Cameron Douglas, MS - July 2017

The Vineyard

The 2016 Seifried Nelson Chardonnay is a blend of fruit from our north facing clay site in Redwood Valley and our two vineyard sites located in the Waimea Plains.

Our unirrigated Redwood Valley Vineyard has vines that range in age from 10 to 35 years. Vertical shoot positioning helps to expose the berries to sunlight, thus getting maximum intensity and optimal ripeness.

Our Rabbit Island vineyards are situated on a wide river flat, where the soils are very sandy and free draining. These vineyards are about 1.5 kilometres from the sea, which helps moderate temperatures.

The Brightwater Vineyard, which is 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 vital for holding the warmth of Nelson’s sun.

Winemakers Note

The ‘hen and chicken’ berries of the Mendoza clone of Chardonnay used in this blend give full tropical flavours. The fruit was harvested, brought to the winery and pressed immediately then cooled for a 24 hour settling period. Following this, the juice was racked then warmed for inoculation. Primary alcoholic fermentation occurred in stainless steel tanks with the young wine then being gravity fed into one, two and three year old French barriques. The Chardonnay then underwent malolactic fermentation in spring 2016 in barrel. The barrels were hand stirred regularly to build palate weight and structure. The wine then sat on lees for a further 10 months or so before being racked from barrique, blended and prepared for bottling.

Tasting Note

The 2016 Seifried Nelson Chardonnay is supple and elegant. The nose has warm toasted hazelnuts, summer stone fruits and brioche notes. The palate is mouth-filling with layers of richness and subtle background spice with French oak notes. The wine leaves a long flavoursome finish.

M. Seifried

PIONEERING FAMILY WINEGROWERS
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