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by the Seifried family

NELSON GEWÜRZTRAMINER 2016



Wine Analysis

Vineyard: Seifried Brightwater Vineyard
Sugar at Harvest: 21.9°Brix
Date of Harvest: Late March 2016
PH of Wine: 3.82
T.A of Wine: 5.4g/L
Residual Sugar: Dry 0.8g/L
Suitable for Vegetarians and Vegans: Yes

“Floral, spicy and fruity with a plush and distinctive bouquet. Spicy, Fleshy and fruity with medium acidity and lengthy finish. White peach, white pepper, pears and quince. A lovely example destined to be enjoyed with food. Drink now and through 2021.”

90 Points - Cameron Douglas MS, November 2018

The Vineyard

Our Brightwater vineyard is situated 15 km 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 grapes.

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 to retain lovely varietal characters and flavours.

Tasting Note

The 2016 Aoteara Gewürztraminer is intense and expressive with vibrant feijoa, lychees, ginger and rose petals on the nose. The palate has Turkish delight characters which are wrapped with fine phenolics leaving a flavoursome lasting finish.

PIONEERING FAMILY WINEGROWERS
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