



AOTEA

by the Seifried family

SYRAH 2018



Wine Analysis

Vineyard: Seifried Brightwater Vineyards

Sugar at Harvest: 23.8° Brix

Date of Harvest: Mid April 2018

pH of Wine: 3.68

T.A of Wine: 5.7g/L

Suitable for Vegetarians and Vegans

“Supple dark berry flavours complemented with warm cinnamon and hints of freshly cracked pepper.”

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 Syrah 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

The grapes were hand harvested at the peak of ripeness in mid April and quickly transported to the winery. Grapes were then de-stemmed and inoculated with yeast for fermentation on skins. Fermentation continued for two weeks with the ferment being plunged twice daily throughout this period. Following ferment, the young wine was transferred to a mixture of new, one and two year old French barriques where it stayed for thirteen months while undergoing malolactic fermentation and barrel maturation.

Tasting Note

The 2018 Aotea by the Seifried family Syrah was blended from a small parcel of hand picked fruit from our Brightwater Vineyard. This parcel was fermented separately and had an extended period in oak barriques the wine is rich warm and opulent with supple dark berry flavours complemented with warm cinnamon and hints of freshly cracked pepper. Layers of ripe flavours linger on the palate and leave a lasting impression.

M. Seifried

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