



# AOTEA

*by the Seifried family*

## NELSON SAUVIGNON BLANC 2022



### Awards

94 Points: Cameron Douglas MS, October 2022

94 Points: Wine Orbit, July 2022

93 Points: Bob Campbell MW, © The Real Review, [www.therealreview.com](http://www.therealreview.com), Oct 2022

### Wine Analysis

Vineyard: Seifried Queen Victoria vineyard

Sugar at Harvest: 21.7°Brix

Date of Harvest: Mid March 2022

pH of Wine: 3.22

T.A of Wine: 7.5g/L

Residual Sugar: 3.2g/L

Suitable for Vegetarians and Vegans

*“There’s no mistaking the burst of passionfruit then citrus with a layer of fresh basil then mineral on the bouquet. Delicious on the palate, fresh and intense, fruity and herbaceous with flavours that mirror the bouquet. Acidity is intense pushing the citrus flavours and fresh herb qualities. A great summer with best drinking from 2022 through 2025”*

*94 Points - Cameron Douglas MS, October 2022*

### The Vineyard

Our Queen Victoria Vineyard is located in the Motueka area in the heart of a region known for its apple orchards, kiwifruit and hops. Our grapes are grown on very stoney free draining soils giving lovely fruit clarity and varietal intensity.

### Winemakers Note

Aromatic and fresh Sauvignon Blanc flavours were encouraged prior to vintage through careful canopy management. The fruit was de-stemmed and pressed immediately after harvest and a cool fermentation was initiated in stainless steel tanks to retain the clean, fresh aromatic fruit characters.

### Tasting Note

The 2022 Aotea by the Seifried family Nelson Sauvignon Blanc is from a parcel of fruit which looked simply sensational even before it was off the vine. Our Queen Victoria Sauvignon Blanc block really shines with intense varietal flavours. Punchy citrus, fragrant basil and a hint of fresh hops come through with lovely lingering flavours and acidity.

*M. Seifried*

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