



Seifried
FAMILY WINEMAKERS

NELSON CHARDONNAY 2020

Awards

92 Points - Cameron Douglas MS, World of Wine, Winter 2022

91 Points (4.5 Stars) - Sam Kim, Wine Orbit, February 2022, New Zealand

90 Points - Bob Campbell MW, 'The Real Review', therealreview.com

Wine Analysis

Vineyard: Seifried Brightwater and Rabbit Island Vineyards

Sugar at Harvest: 23.6°Brix

Date of Harvest: Mid March 2020

pH of Wine: 3.34

T.A of Wine: 5.5g/L

Residual Sugar of Wine: 1g/L (dry)

Suitable for Vegetarians and Vegans: Yes

“Charming and delightfully expressed, the bouquet shows white flesh stone fruit, lemon peel, vanilla and roasted cashew aromas, followed by a beautifully rounded palate delivering bright fruit flavours together with supple texture and juicy acidity...”

91 Points (4.5 Stars), Sam Kim, Wine Orbit, February 2022

The Vineyard

Our Brightwater Vineyard is exceptionally stony with free draining soils, which is very hard on the farm equipment. The large stones however are vital for holding the warmth of the Nelson sun and for ripening the grapes. Lively fruit characters are evident in fruit harvested from this block.

Our Rabbit Island Vineyard is situated on a wide river flat. The soil is gravelly sandy loam, which is very sandy and free draining. These vineyards are about 1.5 kilometres from the sea, which helps moderate temperatures.

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 and 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 2020 in barrel. Barrels were hand stirred regularly to build palate weight and structure. The wine then sat on lees for a total of 13 months or so before being racked from barrique, blended and prepared for bottling.

Tasting Note

The Seifried Nelson Chardonnay is from another outstanding 2020 vintage. The season was warm and dry, with fruit coming in looking perfect. The nose is warm and inviting with toasty nut aromas. The palate entry is generous with layers of fruit intertwined with subtle spicy oak characters, warm buttered toast and fresh baked peach flavours linger on the palate long after the wine is gone.

M. Seifried

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