

Winemakers Collection

NELSON 'SWEET AGNES' RIESLING 2019



Awards

Trophy - 'Best Dessert Wine' - Hong Kong International Wine and Spirits Competition, 2020
Trophy - Royal Easter Wine Show Heritage trophy 2019, 2014, 2009 Vintage, 2020, NZ
Double Gold - The New Zealand International Wine Show, 2020
Gold - Hong Kong International Wine and Spirits Competition, 2020
Gold - AWC Vienna, 2020
Gold - San Francisco International Wine Competition 2019, USA
Gold - The New Zealand International Wine Show 2019, New Zealand
Silver - Royal Easter Show Wine Awards 2021, New Zealand
Silver - London Wine Competition 2020, UK
Silver - International Wine & Spirits Competition 2019, UK
Silver, 92 Points - Asia International Wine Competition 2019, Hong Kong
5 Stars - Michael Cooper, 'New Zealand Wines 2020' michaelcooper.co.nz
4 Stars - Cuisine Magazine, November 2021, New Zealand
91 Points - Bob Campbell MW, 'The Real Review' therealreview.com
Endorsed - Fine Wines of New Zealand 2020 Selection

Wine Analysis

Vineyard: Seifried Edens Road Vineyard
Sugar at Harvest: 36.4°Brix
Date of Harvest: Late March - April 2019
pH of Wine: 3.04
T.A of Wine: 8.9g/L

"The 2019 vintage is already delicious. Light yellow/green, it is lively and intense, with rich, peachy, citrusy, gently honeyed flavours, sweet (198 grams/litre of residual sugar), crisp and harmonious. Drink now or cellar."

*5 Stars - Michael Cooper, 'New Zealand Wines 2020'
michaelcooper.co.nz - Nov19*

The Vineyard

The 2019 Seifried Winemakers Collection 'Sweet Agnes' Riesling comes from our Edens Road Vineyard. This vineyard is bordered by the Wairoa River and is notable for its exceptionally stony soil structure. The free draining soil is very harsh on our vineyard equipment, but vital for holding the warmth of the Nelson sun and for ripening grapes.

Winemakers Note

Using 100% Riesling fruit, the grapes were hand selected at the peak of ripeness with a large portion of the fruit shrivelled and raisined, caused by natural dehydration. The grapes were then gently pressed to release a very concentrated intensely flavoured juice. The grapes were picked, pressed and fermented in batches as grapes were selected during several passes through the vineyard. The fermentation was initiated immediately and continued for about three weeks. During this time, the ferment parcels were monitored and tasted regularly. The young wine was then blended and stabilised before bottling in July 2018. The residual sugar in the wine is 198g/L.

Tasting Note

The 2019 Seifried Winemakers Collection 'Sweet Agnes' Riesling is succulent and enticing on the nose with candied citrus peel and honeysuckle. The palate explodes with flavours of concentrated dried apricots, toffee apples and appealing acidity running the length of the wine leaving a long and tasty finish.

M. Seifried

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