



## NELSON SAUVIGNON BLANC 2016



### Awards

91 Points: Wine Spectator, April 2017  
Silver: Mundus Vini 2017, Germany  
Silver: International Wine Challenge 2017, UK

### Wine Analysis

Vineyard: Seifried Brightwater, Queen Victoria and Rabbit Island Vineyards  
Sugar at Harvest: 21.1°Brix (average)  
Date of Harvest: Mid March - Mid April 2016  
pH of Wine: 3.22  
T.A of Wine: 7.1g/L  
Residual Sugar of Wine: 2.4g/L  
Suitable for Vegetarians and Vegans: Yes

*“A lip smacking mix of passion fruit, makrut lime leaf and ripe peach flavors. Vibrant and expressive, with plenty of intensity on the crisp, juicy finish.”*

91 Points: MaryAnn Worobiec, Wine Spectator, April 2017

### The Vineyard

The 2016 Seifried Sauvignon Blanc comes predominantly from our Brightwater Vineyard. This vineyard is exceptionally stony and bouldery with free draining soils, which is very hard on the farm equipment. The boulders however are vital for holding the warmth of the Nelson sun and for ripening the grapes. Lively fruit characters are evident in the grapes harvested from these blocks.

### 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 aromatic fruit characters.

### Tasting Note

The 2016 Seifried Sauvignon Blanc is lively and flavoursome. Nettle, gooseberry and dried hops define the generous nose. Layers of varietal fruit and a zesty thread of minerally acid run the palate leaving a long, crisp finish.

*M. Seifried*

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