



# AOTEA

by the Seifried family

## NELSON CABERNET FRANC 2019

### Awards

5 Stars - Wine Orbit, July 2020

92 Points - Bob Campbell MW, © The Real Review, September 2020 therealreview.com

### Wine Analysis

Vineyard: Seifried Brightwater Vineyard

Date of Harvest: Early April 2019

pH of Wine: 3.54

T.A of Wine: 6.1g/L

Residual Sugar: Dry <1g/L

Suitable for Vegetarians and Vegans: Yes

*“Fabulously fruited and perfumed on the nose showing blackcurrant, violet, cedar, thyme and dark spice aromas, leading to a beautifully weighted palate that's silky and flowing.”*

*5 Star - Sam Kim, Wine Orbit, July 2020*

*“Attractively aromatic cabernet franc with blackcurrant bud, raspberry, anise, fresh herbs and spicy oak flavours. An elegant and appealing wine from the gravelly soils in the Brightwater subregion”*

*92 Points - Bob Campbell MW, © The Real Review, September 2020 therealreview.com*

### The Vineyard

Our Brightwater Vineyard lies about 15km from the sea (10km from the winery) and is nestled under the Richmond Ranges on the southern end of the Waimea Plains. The temperature at this site fluctuates more than any of our other vineyards due to its distance from the coastline. The 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.

### Winemakers Note

2019 was an outstanding vintage in Nelson with a very warm and dry growing season. This resulted in some outstanding parcels of fruit including our Brightwater Cabernet Franc. Our team was so impressed with the ripe flavoursome Cabernet Franc that we decided to keep it separate and bottle this outstanding parcel as a single varietal. The grapes were picked in April at the peak of ripeness and then promptly de-stemmed and transferred to open-top fermenters. A three day cold-maceration period preceded inoculation for fermentation. Hand plunging was carried out two times a day during the ten day primary fermentation, followed by a five day period of post-fermentation maceration. After pressing, the young wine was drained into French barriques where it underwent malolactic fermentation and ageing. The wine was blended and bottled in June 2020.

### Tasting Note

The 2019 Aotea by the Seifried Family Cabernet Franc is inky with ripe generous tannins and a rich fruit palate. Flavours of blueberry, cacao nib and hints of freshly cracked pepper are irresistible on the palate and leave a lingering impression.



*M. Seifried*

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