



AOTEA

by the Seifried family

NELSON CHARDONNAY 2019



Awards

92 Points - Bob Campbell MW, © The Real Review, therealreview.com
TROPHY: Colin Harrison Memorial Trophy for Top Nelson Chardonnay
Silver - AWC Vienna, 2020

Wine Analysis

Vineyard: Seifried Brightwater Vineyard
Date of Harvest: Mid March 2019
Sugar at Harvest: 23.6°Brix
pH of Wine: 3.36
T.A of Wine: 5.2g/L
Residual Sugar: dry <1g/L
Suitable for Vegetarians and Vegans: Yes

“Creamy-textured chardonnay with grapefruit, white peach, ginger and subtle toasted-nut flavours. Appealing purity and a good balance between a little alcohol heat and taut acidity that drives a lengthy finish.”

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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

The ‘hen and chicken’ berries of the Mendoza clone of Chardonnay give full tropical flavours. Fruit was harvested and brought to the winery where it was immediately pressed and cooled for a 24 hour settling period. Following this the juice was racked and warmed before inoculation. Once the ferment was active it was gravity fed to new, one and two year old French barriques. The wine completed primary alcohol fermentation in oak before undergoing malolactic fermentation. During these alcoholic fermentations the barrels were hand stirred periodically to build palate weight and structure. Following this the wine was left sitting on its yeast lees for a further 12 months before being racked from barrique and prepared for bottling.

Tasting Note

The 2019 Aotea by the Seifried Family Chardonnay is a blend of a handful of the very best barrels from our outstanding 2019 vintage. The wine is rich and luscious with notes of toasted hazel nuts, cinnamon brioche and baked peach. The palate is supple with toasty oak notes lingering on the finish.

M. Seifried

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