



NELSON GRÜNER VELTLINER 2017



Wine Analysis

Vineyard: Seifried Edens Road Vineyard
Sugar at Harvest: 21.6°Brix
Date of Harvest: Early April 2017
pH of Wine: 3.10
T.A of Wine: 8.0g/L
Residual Sugar: 1.16g/L
Suitable for Vegetarians and Vegans: Yes

“...delicate florals and appealing ground almond characters on the palate, with hints of honeydew melon and chai”

The Vineyard

The Edens Road vineyard is in an extremely stony area where water and nutrient levels are low. This helps us to restrict the plants vigour and to crop at low levels. To further enhance the aromatics, leaves were removed to allow light penetration and air movement around the fruiting zone. Our Edens Road vineyard is situated 15 km from the coast and is sheltered from the south by the Richmond Ranges. The ‘soil’ is a combination of rocks and boulders which is very hard on the farm equipment but vital for holding the warmth of Nelson’s sun - and ripening the Grüner Veltliner fruit.

Winemakers Note

Grüner Veltliner, is the most widely planted white grape variety in Austria which is Hermann Seifried’s homeland. We were thrilled to finally be able to grow Grüner Veltliner here in New Zealand after it had passed through the long quarantine process. In 2008 we chose our Brightwater Vineyard to plant a small area of these very special vines. More recently, we have established Grüner Veltliner vines in our Edens Road vineyard.

The 2017 vintage Grüner Veltliner is blended as a single vineyard parcel from our Edens Road vineyard on the Waimea Plains.

Tasting Note

Our 2017 Seifried Nelson Grüner Veltliner has delicate florals and appealing ground almond characters on the palate, with hints of honeydew melon and chai. A clean mineral finish runs through the length, leaving a lasting impression.

H. Seifried

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