



# **NELSON PINOT GRIS 2021**

### Awards

93 Points - Cameron Douglas MS, The Shout, September 2021 93 Points (5 Star) - Wine Orbit, July 2021, New Zealand

# Wine Analysis

Vineyard: Seifried Brightwater and Redwood Valley Vineyards

Sugar at Harvest: 21.8°Brix

Date of Harvest: Mid to late March 2021

pH of Wine: 3.35 T.A of Wine: 6.9g/L

Residual Sugar of Wine: 9g/L Suitable for Vegetarians and Vegans

## The Vineyard

The 2021 Seifried Nelson Pinot Gris is a blend of Pinot Gris from our Brightwater and Redwood Valley Vineyards. The growing season was cooler than usual in Nelson resulting in delicate aromatics and brighter acidity.

The Brightwater vines are grown in an extremely stony area of the vineyard where water and nutrient levels are low. This helps us to restrict the plants' vigour and to crop at low levels. Our Brightwater Vineyard is situated 15km 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 for ripening the Pinot Gris grapes.

The unirrigated Redwood Valley Vineyard is situated on a gently sloping, north facing clay site - the vines range in age from 10 to 30 years. Vertical shoot positioning helps to expose the berries to sunlight, thus getting maximum intensity and optimal ripeness.

### Winemakers Note

The Pinot Gris was harvested from vineyard blocks comprising differing soils, micro-climates, and clones, as well as different aged vines. The parcels were harvested and fermented separately prior to blending at a much later stage. The resulting wine has a broad palate and is full-flavoured, bringing a unique and complex spectrum of characters to the finished wine.

#### Tasting Note

The 2021 Seifried Nelson Pinot Gris has beautiful ripe pear, quince and candied citrus notes on the nose. The palate has layers of ripe gently spiced orchard stone fruits and lavender characters, beautifully balanced with a generous richness and 9g/L natural residual sweetness.

H. Seifried