



NELSON WÜRZER 2018

Wine Analysis Vineyard: Seifried Redwood Valley Vineyard Sugar at Harvest: 21.4°Brix Date of Harvest: 11 March 2018 pH of Wine: 3.16 T.A of Wine: 7.4g/L Residual Sugar: 10g/L Suitable for Vegetarians and Vegans: Yes

"Exotic, fruity and aromatic bouquet with flavours of sweet grapefruit, peach, red apple, and juicyfruit gum. Off dry with some honey, barley sugar and lemon flavours. Fresh, crisp finish. Fresh, crisp finish. Drink now and through 2021."

Cameron Douglas MS, July 2018

The Vineyard

The unirrigated Redwood Valley vineyard is situated on a gently sloping, north-facing clay site; the vines were planted in 1999. Vertical shoot positioning helps to expose the berries to sunlight, thus getting maximum intensity and optimal ripeness.

Winemakers Note

Our Würzer has developed quite a following in the dozen or so years that we have been producing it. We proudly make the only Würzer in New Zealand, with just a few rows of the fragrant grape variety on our clay-soiled Redwood Valley vineyard. The aromatic cross is only planted in very small quantities, even in its home country of Germany.

The Würzer was some of the very first fruit we harvested during the 2018 vintage. It was picked in good condition as the vintage commenced. After harvest, the grapes were de-stemmed and pressed quickly to retain the clean freshness of the variety. The clear juice was inoculated with a pure yeast strain and then a cool, temperature controlled fermentation began. The fermentation was stopped prematurely to leave some natural residual sweetness in the wine and an off dry finish.

Tasting Note

The 2018 Seifried Nelson Würzer has an elegantly perfumed nose with aromas of rose and freesias. The palate has generous entry and succulent fruit notes of white peach and sherbet. The wine is off-dry and more-ish with a long flavoursome finish.

H. Seifried

PIONEERING FAMILY WINEGROWERS 184 Redwood Road, Appleby, Nelson, New Zealand www.seifried.co.nz

