



NELSON ZWEIGELT 2019

Awards

90 Points (4.5 Star) - Sam Kim, Wine Orbit 2020 Silver - Royal Easter Show Wine Awards 2021, New Zealand

Wine Analysis

Vineyard: Seifried Brightwater Vineyard

Sugar at Harvest: 23.8°Brix

Date of Harvest: Late March 2019

pH of Wine: 3.41 T.A of Wine: 6.3g/L

Suitable for Vegetarians and Vegans: Yes

The Vineyard

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 Zweigelt grapes.

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.

Winemakers Note

The Zweigelt is a red grape variety originating in Hermann's homeland of Austria. It is a favourite at Seifried family gatherings. Our Brightwater vineyard has just 11 rows, totalling less than one hectare of Zweigelt vines.

Zweigelt has full round berries and bunches, with rich purple skin and intense fruit flavours. The grapes were de-stemmed and fermented on their skins, and hand plunged twice a day. Following fermentation, the wine was gently pressed from the skins and transferred to a mixture of new and three year old French oak barriques. The wine underwent malolactic fermentation and remained in barrel for 12 months. The wine was racked from the barrel in May 2020.

Tasting Note

The 2019 Seifried Zweigelt comes from the outstanding hot, dry growing season we enjoyed in Nelson during 2018 - 2019. The wine has a deep dark red tone with dense dark fruit aromas. The palate has a rich fruit weight with dark plums, Christmas cake and mocha flavours. Tannins are generous and well proportioned with the succulent fruit weight. One to savour!

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

H. Seifried