

SEIFRIED

Nelson Gewürztraminer 2013

Wine Analysis

Vineyard: Redwood Valley & Brightwater Vineyards

Sugar at Harvest: 22.2°Brix average

Date of Harvest: Late March-Early April 2013

pH of Wine: 3.58

T.A of Wine: 4.8g/L

Residual Sugar: 11.2g/L

Vegetarian Friendly: Yes

The Vineyard

The Brightwater Vineyard 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 vigor 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.

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

Gewürztraminer is an early ripening variety with an aromatic, fragrant bouquet. It is naturally a low yielding vine which can produce wonderful concentration and flavor. After harvest the grapes were de-stemmed and left for a period of skin contact before pressing. The clear juice was inoculated with a pure yeast strain and then a cool, temperature-controlled fermentation began. Our two vineyards (Brightwater and Redwood Valley), bring different elements to the blend. They were picked and fermented separately before blending and bottling. This wine has 11.2g/L natural residual sugar.

Tasting Note

The 2013 Seifried Gewürztraminer has generous varietal intensity with layers of perfumed sweet floral notes and hints of ginger. Palate entry has a weighty Turkish delight texture with well-proportioned phenolic length. Lovely ripe fruit weight fills out the palate and leaves a long flavorsome finish.

