



Sauvignon Blanc

PRODUCER'S STORY

From humble beginnings in the Moutere Valley near Nelson, New Zealand in 1973, Seifried Estate has grown to become synonymous with sustainability, quality, innovation and family values.

The family business has grown and now farms over 320 hectares of vines, with their wines being sold in 25 countries, including having established themselves as a familiar and favoured brand in New Zealand.

A leading producer of Nelson Sauvignon Blanc, Seifried has also gained a reputation for interesting and unusual varieties, including Grüner Veltliner, Würzer and Zweigelt - paying homage to Hermann's Austrian heritage.

A family business, sharing their wines with the world. And home to the fabulous Sweet Agnes Riesling – New Zealand's most awarded dessert wine.

WHAT'S IN IT?

VINTAGE	2019
GRAPE VARIETY	100% Sauvignon Blanc
REGION	Nelson, New Zealand
WINEMAKER	Chris and Heidi Seifried
ALCOHOL (ABV)	13%
STYLE	Still
FARMING	SUSTAINABLE

AWARD

Trophy - 'Champion White Wine' New Zealand Wine of the Year™ 2019
Trophy - 'Champion Sauvignon Blanc' NZ Wine of the Year™ 2019
Trophy - 'Best Wine - Nelson' NZ Wine of the Year™ 2019
 Gold – NZ Wine of the Year™ 2019
 Gold - The NZ International Wine Show 2019
 Gold - China Wine Competition 2019
 Gold - AWC Vienna 2019, Austria
 Gold - MUNDUS VINI 2019 Summer Tasting, Germany

WHAT HAPPENED IN 2019?

The 2019 Seifried Nelson Sauvignon Blanc is a blend of fruit from our Rabbit Island and Brightwater Vineyards. Our Rabbit Island Vineyard is situated on a wide river flat. The soil is gravelly sandy loam, which is very sandy and free draining. These vineyards are about 1.5 kilometers from the sea, which helps moderate temperatures.

Our Brightwater Vineyard is exceptionally stony with free draining soils, which is very hard on the farm equipment. The large stones however are vital for holding the warmth of the Nelson sun and for ripening the grapes. Lively fruit characters are evident in fruit harvested from this block.

WHAT DOES IT TASTE LIKE?

Aromatic and fresh Sauvignon Blanc flavours were encouraged prior to vintage through careful canopy management. The fruit was de-stemmed and pressed immediately after harvest and a cool fermentation was initiated in stainless steel tanks to retain the clean aromatic fruit characters.

The 2019 Seifried Nelson Sauvignon Blanc is concentrated and flavoursome. The nose has dried hops and thyme alongside fresh basil notes and passionfruit. The palate is generous with lasting tropical citrus flavours wrapped around crisp mineral acidity.

WHAT TO DRINK IT WITH?

Gorgeous on it's own, or pair with some fresh scallops, or a light salad. Absolutely delicious.