



WHAT'S IN IT?

VINTAGE	2013
GRAPE VARIETY	100% Merlot
REGION	Nelson, New Zealand
WINEMAKER	Chris and Heidi Seifried
ALCOHOL (ABV)	13%
STYLE	Still
FARMING	SUSTAINABLE
Δ\ΜΔRD	



Merlot

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.

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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 HAPPENED IN 2013?

The 2013 Seifried Merlot comes off our relatively youthful Edens Road Vineyard. This vineyard is bordered by the Wairoa River and is notable for its exceptionally stony soil structure. The free draining soil is very harsh on our vineyard equipment, but vital for holding the warmth of the Nelson sun and for ripening grapes.

The fruit was harvested in late April 2013, and was fermented in stainless steel open top fermenters, over a two and a half week period. The fermenting grapes were plunged twice daily throughout fermentation to help extract colour, tannin and to build structure into the wine.

The young wine was drained to oak barrels immediately following primary fermentation to begin malolactic fermentation. It was aged in one, two and three year old French barriques for a period of one year. The final wine was blended, stabilised and bottled in July 2014.

WHAT DOES IT TASTE LIKE?

The 2013 Seifried Merlot is bright with juicy, succulent berry fruits. The palate is smooth with nicely integrated spicy oak tannins and notes of coffee. A generous finish lingers on the palate.

WHAT TO DRINK IT WITH?

Enjoy with a hearty steak or rich beef stew. Just lovely.