



Riesling

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% Riesling
REGION	Nelson, New Zealand
WINEMAKER	Chris and Heidi Seifried
ALCOHOL (ABV)	13%
STYLE	Still
FARMING	SUSTAINABLE
AWARD	Silver- The New Zealand International Wine Show 2019 93 Points – Wine Orbit, New Zealand 4 Stars - Michael Cooper, 'New Zealand Wines 2020' michaelcooper.co.nz – Nov '19

WHAT HAPPENED IN 2019?

The 2019 Seifried Nelson Riesling is a blend from both our Brightwater and Redwood Valley Vineyards. The Redwood Valley fruit brings more textural components to the palate while the Brightwater fruit delivers varietal floral characters and a real fruit purity. In 2019, the combination of the two vineyard parcels blended gives a greater wine than a single site alone. Delicate fruit flavours and aromas were retained from the vineyard using careful canopy management and the grapes were picked at optimal ripeness in good condition. 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 wine was blended and stabilized in July 2019.

WHAT DOES IT TASTE LIKE?

The 2019 Seifried Nelson Riesling is beautifully scented, with floral and citrus notes. The palate is flavoursome with delightful elderflower, apple and lime notes leaving a long lasting finish on the wine.

WHAT TO DRINK IT WITH?

Poached or grilled white fish lightly seasoned with some lemon juice, or as an aperitif with some shell fish or light canapes