



Sweet Agnes 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 2016

GRAPE VARIETY 100% Riesling

REGION Nelson, New Zealand

WINEMAKER Chris and Heidi Seifried

ALCOHOL (ABV) 10.5%

STYLE Still

FARMING SUSTAINABLE

AWARD

PLATINUM 'Best NZ Sweet': Decanter World Wine Awards 2017, UK
PLATINUM (97 Points): Decanter World Wine Awards 2018, UK
DOUBLE GOLD (97 Points): San Francisco International Wine Competition 2017, USA
DOUBLE GOLD: New York World Wine & Spirits Competition 2017, USA
95 Points: Cameron Douglas MS, June 2019, NZ
GOLD & 'Best in Show' By Varietal & Country: London Wine Competition 2018, UK
GOLD: Japan Wine Challenge 2017, Japan
GOLD: Air New Zealand Wine Awards 2016, NZ
GOLD: International Wine & Spirits Competition 2016, UK

WHAT HAPPENED IN 2016?

Using 100% Riesling fruit, the grapes were hand selected at the peak of ripeness with a large portion of the fruit shriveled and raisined, caused by natural dehydration. The grapes were then gently pressed to release a very concentrated intensely flavoured juice. The grapes were picked, pressed and fermented in batches as grapes were selected during several passes through the vineyard. The fermentation was initiated immediately and continued for about three weeks. During this time, the ferment parcels were monitored and tasted regularly. The young wine was then blended and stabilized before bottling in August 2016. The residual sugar in the wine is 175g/L.

WHAT DOES IT TASTE LIKE?

Pure and powerful, the nose has mandarin peel and floral notes, while the palate is luscious with bright fruit balanced by natural acidity. Succulent fruit sweetness wraps around the crisp acid backbone leaving a long, exceptionally generous finish - the perfect way to finish a meal!

WHAT TO DRINK IT WITH?

Try with a lemon tart, a mango tart, or a fresh fruit platter with strawberries and pineapple. The best way to finish any meal.