



## Pinot Gris

### 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 family business, sharing their wines with the world.

### WHAT HAPPENED IN 2018?

The 2018 Seifried Nelson Pinot Gris is a 50/50 blend of Pinot Gris from our Brightwater and Rabbit Island Vineyards.

The Brightwater 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. Our Brightwater Vineyard is situated 15km from the coast and is sheltered from the south by the Richmond ranges. The 'soil' is a combination of rocks and boulders which is very hard on the farm equipment but vital for holding the warmth of Nelson's sun and for ripening the Pinot Noir grapes.

The Rabbit Island vineyard is situated on a wide river at. e soil is gravelly sandy loam, which marks the sites of Maori kumara beds (sweet potato) prior to European settlement in the early 1800s. The Maori transferred and spread fine gravel and sand over the land to provide suitable soils for their kumara plantings. Scrub was burned to give ash and charcoal, which increased soil fertility and gave characteristic topsoil. This fertility is now considerably reduced due to modern farming. The soils are, however, very sandy and free draining. The water table is relatively high ensuring adequate underground water. These vineyards are about 1.5 kilometers from the sea, which helps moderate summer temperatures. The Pinot Gris was harvested from vineyard blocks comprising differing soils, micro-climates, and clones, as well as different aged vines. The parcels were harvested and fermented separately prior to blending at a much later stage. The resulting wine has a broad palate and is full-flavoured, bringing a unique and complex spectrum of characters to the finished wine.

### WHAT'S IN IT?

|               |                                     |
|---------------|-------------------------------------|
| VINTAGE       | 2018                                |
| GRAPE VARIETY | 100% Pinot Gris                     |
| REGION        | Nelson, New Zealand                 |
| WINEMAKER     | Chris and Heidi Seifried            |
| ALCOHOL (ABV) | 12.5%                               |
| STYLE         | Still                               |
| FARMING       | SUSTAINABLE                         |
| AWARD         | 90 Points – Wine Orbit, New Zealand |

### WHAT DOES IT TASTE LIKE?

The 2018 Seifried Nelson Pinot Gris has ripe peach nose on the nose with floral and green apple tones. Generously luscious fruit and a broad flavoursome palate leaves a lasting impression.

### WHAT TO DRINK IT WITH?

Spicy fish curry – with plenty of heat and herbaceous lemongrass and coriander. Delish.