



## Chardonnay

### 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 2016?

The 2016 Seifried Nelson Chardonnay is a blend of fruit from our north facing clay site in Redwood Valley and our two vineyard sites located in the Waimea Plains.

Our unirrigated Redwood Valley Vineyard has vines that range in age from 10 to 35 years. Vertical shoot positioning helps to expose the berries to sunlight, thus getting maximum intensity and optimal ripeness.

Our Rabbit Island vineyards are situated on a wide river flat, where the soils are very sandy and free draining. These vineyards are about 1.5 kilometers from the sea, which helps moderate temperatures.

The Brightwater Vineyard, which is 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 vital for holding the warmth of Nelson's sun. The 'hen and chicken' berries of the Mendoza clone of Chardonnay used in this blend give full tropical flavors. The fruit was harvested, brought to the winery and pressed immediately then cooled for a 24 hour settling period. Following this, the juice was racked then warmed for inoculation. Primary alcoholic fermentation occurred in stainless steel tanks with the young wine then being gravity fed into one, two and three year old French barriques. The Chardonnay then underwent malolactic fermentation in spring 2016 in barrel. The barrels were hand stirred regularly to build palate weight and structure. The wine then sat on lees for a further 10 months or so before being racked from barrique, blended and prepared for bottling.

### WHAT DOES IT TASTE LIKE?

The 2016 Seifried Nelson Chardonnay is supple and elegant. The nose has warm toasted hazelnuts, summer stone fruits and brioche notes. The palate is mouth-filling with layers of richness and subtle background spice with French oak notes. The wine leaves a long flavorsome finish.

### WHAT TO DRINK IT WITH?

A rich creamy pasta or roast chicken dish would be perfect.

### WHAT'S IN IT?

VINTAGE	2016
GRAPE VARIETY	100% Chardonnay
REGION	Nelson, New Zealand
WINEMAKER	Chris and Heidi Seifried
ALCOHOL (ABV)	14%
STYLE	Still
FARMING	SUSTAINABLE
AWARD	90 Points – Wine Orbit, New Zealand