



AOTEA

by the Seifried family

NELSON SAUVIGNON BLANC 2017



Awards

Gold: Mundus Vini 2017, Germany
Silver: Bragato Wine Awards 2017, NZ
Silver: International Wine & Spirits Competition 2017, UK

Wine Analysis

Vineyard: Seifried Queen Victoria Vineyard
Sugar at Harvest: 21.5°Brix
Date of Harvest: Late March 2017
pH of Wine: 3.31
T.A of Wine: 8.6g/L
Residual Sugar: 4.8g/L
Suitable for Vegetarians and Vegans: Yes

“Plush, fruity and engaging aromas of soft tropical and white fleshed tree fruits, sweet citrus and gentle herb tones. Spice and lees moments. The palate reflects all these attributes with a vibrant mouth-watering acidity and lengthy light-weight finish. Drink now and through 2020.”

90 Points - Cameron Douglas, MS - December 2017

The Vineyard

The fruit selected for our Aotea by Seifried Nelson Sauvignon Blanc 2017 comes from our relatively new and very promising Queen Victoria vineyard, situated in the heart of Motueka’s fruit growing region. Our Queen Victoria vineyard has seven-year-old vines on very stony, free draining soils and produces bright, exuberant fruit characters.

Winemakers Note

Aromatic and fresh Sauvignon Blanc flavours were encouraged prior to vintage through careful canopy management. The fruit was de-stemmed and pressed immediately after harvest and a cool fermentation was initiated in stainless steel tanks to retain the clean, fresh aromatic fruit characters.

Tasting Note

The 2017 Aotea by Seifried Nelson Sauvignon Blanc shone with lovely fruit flavours straight from the vineyard. Tropical melon, lime and passionfruit come through on the nose. The palate is full and flavoursome, and packed with varietal fruit layers. A well balanced palate leaves a long lasting impression.

H. Seifried

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