



# Winemakers Collection

## NELSON 'SWEET AGNES' RIESLING 2016



### Awards

PLATINUM 'Best New Zealand 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  
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

### Wine Analysis

Vineyard: Seifried Edens Road Vineyard  
Sugar at Harvest: 38.4°Brix  
Date of Harvest: 20th May - 27th May 2016  
pH of Wine: 3.13  
T.A of Wine: 10.6g/L  
Residual Sugar: 175g/L  
Alc.: 10.5% vol.  
Suitable for Vegetarians and Vegans: Yes

*"A deliciously varietal wine that's sweet but perfectly balanced with tangy acidity."*

95 Points/5 Stars - Bob Campbell MW

### The Vineyard

Our Edens Road vineyard is situated 12km from the coast and is bordered by the Wairoa River. 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 grapes. The Edens Road 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 vigour and to crop at low levels. To further enhance the aromatics we removed leaves to allow light penetration and air movement around the fruiting zone.

### Winemakers Note

Using 100% Riesling fruit, the grapes were hand selected at the peak of ripeness with a large portion of the fruit shrivelled 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 stabilised before bottling in August 2016. The residual sugar in the wine is 175g/L.

### Tasting Note

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!

*M. Seifried*

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