

Pinot Noir



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 2019?

The fruit in our 2019 Seifried Nelson Pinot Noir comes from both our Brightwater and Rabbit Island vineyards where our Pinot Noir vines are over thirty years in age and are showing great maturity and depth of flavour. Summer 2018-2019 was baking hot and dry throughout January and February, leading to beautiful ripe and healthy fruit.

Our 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 vigour 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.

Our Rabbit Island vineyard is situated on a wide river flat. The soil is gravelly loam which is very sandy and free draining. These vineyards are about 1.5 kilometres from the sea which helps moderate temperatures.

Parcels of fruit were picked incrementally in March 2019 at the peak of flavour and phenolic ripeness. The de-stemmed fruit had a brief cold maceration period before individual parcels were inoculated for fermentation. Throughout fermentation plunging occurred twice daily and was tapered off to once daily as the fermentation finished. The young wine was drained to new, one and two year old French barriques for malolactic fermentation and barrel ageing. The wine was stabilised and bottled late 2019.

WHAT DOES IT TASTE LIKE?

The 2019 Seifried Nelson Pinot Noir is rich and ripe with lovely depth and weight. Entry is succulent with dark berry fruits and a generous concentrated palate. Strong, rich blackberry and cinnamon flavours linger and leave a long lasting impression on the palate.

WHAT TO DRINK IT WITH?

Perfect with some grilled lamb cutlets (New Zealand lamb is the best)!

WHAT'S IN IT?

VINTAGE	2019
GRAPE VARIETY	100% Pinot Noir
REGION	Nelson, New Zealand
WINEMAKER	Chris and Heidi Seifried
ALCOHOL (ABV)	13.5%
STYLE	Still
FARMING	SUSTAINABLE
AWARD	86 Points: Wine Orbit, New Zealand