

Seifried Nelson SAUVIGNON BLANC 2009

5th March 2010

PRESS RELEASE

Nelson Sauvignon Blanc brings home Gold from Royal Easter Show Wine Awards.

Seifried Nelson Sauvignon Blanc 2009 has been awarded Gold at this years prestigious Royal Easter Show. With a strong reputation for the aromatic grape varieties, Seifried Estate, Nelson's longest established winery, is excited by the latest results from the Royal Easter Show Wine Awards.

In its 57th year, New Zealand's oldest national wine competition, The Royal Easter Show Wine Awards has this year judged more than 1500 wines, from the 276 wineries who entered.

"This is fabulous news for our small region" comments winemaker, Heidi Seifried. "The Sauvignon Blanc category was dominated by Marlborough wines in this years show, so it's brilliant to illustrate that as a region Nelson is very capable of producing top quality Sauvignon Blanc."

Grown on two of the wineries sustainably accredited vineyards, Heidi comments, "the fruit looked clean and full of flavour early on during ripening. We had earmarked the fruit from our 'Cornfield Vineyard' as possible for a small parcel limited release wine, but when the Brightwater fruit came in also looking so good as well, we decided to blend the two components to capture the best of the two sites".

This wine is available in a number of international markets, as well as domestically:

- ~ New Zealand through Seifried Estate. (Anna Seifried: anna@seifried.co.nz)
- ~ United Kingdom through Chalié Richards, (Nick Leonard: nick.leonard@halewood-int.com)
- ~ Ireland through Classic Drinks (Steve Dwyer: sdwyer@classicdrinks.ie)
- ~ Belgium through Global Wineries (Paul Dielen: info@globalwineries.be)
- ~ Austria through Wolf Wein (Gerhard-Peter Wolf: gpw@wolfwein.at)
- ~ The Netherlands through Red Gum Fine Wines (Martin Bestebreurtje: martin@redgum.nl)
- ~ Canada, Alberta (Sigrid Robershaw: sigridrobertshaw@shaw.ca)
- ~ Hong Kong through Amorosso Fine Wines (Luca Luise: luca@hkstar.com)
- ~ Singapore through Le Vigne (Patricia Britton: le.vigne@pacific.net.sg)

This years Royal Easter Show trophy winners will be announced at the competitions official awards dinner in Auckland later this month.

Seifried Nelson SAUVIGNON BLANC 2009

Awards

GOLD Medal
★★★★

Royal Easter Show Wine Awards 2010
Winestate Magazine 2009

Wine Analysis

Vineyard:	Seifried Cornfield Vineyard and Brightwater Vineyard
Sugar at Harvest:	22.1°Brix (average)
Date of Harvest:	18 March - 4 April 2009
pH of Wine:	3.26
T.A of Wine:	7.8g/L
Residual Sugar of Wine:	1g/L



The Vineyards

This is predominantly from the 'Cornfield' Vineyard which is located adjacent to the winery near the 'Rabbit Island' Vineyard, and is situated on a wide river flat. The soil is made up of gravelly sandy loam which marks the sites of Maori kumara beds (sweet potato) from a period prior to European settlement in the early 1800's. 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, however the soils are very sandy and free draining. Due to the close proximity to the coast line (just 1.5km) the water table is relatively high, ensuring adequate underground water, as well as moderate temperatures.

The balance of our Seifried Sauvignon Blanc comes from our Brightwater Vineyard. The 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 the Nelson sun.

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 aromatic fruit characters. The wine was bottled in June 2009.

Tasting Note

Fresh gooseberry and herbal aromas are followed by a zesty, tropical fruit palate. Natural acidity runs through the palate giving concentrated mineral flavours and bright, steely nettle notes. This is a vibrant Sauvignon Blanc with long lasting flavours and a crisply balanced finish.