



SEIFRIED NELSON CHARDONNAY 2019



VALUE
PICK

Product Code: 5593

Country: New Zealand

Region: Nelson

Style: White

Variety: Chardonnay

Closure: Screw Cap

Unit: Each

Volume: 750ml

Alcohol: 13.5%

Grape: 100% Chardonnay

Natural: Vegan Friendly

TASTING NOTES

Winery notes (2019 Vintage)

"The Seifried Nelson Chardonnay is from the outstanding 2019 vintage. The season was hot and dry, with fruit coming in looking perfect. The wine is rich and ripe with stonefruits and spice on the nose. The palate is smooth and velvety with layers of tropical fruit and nutty characters leaving a generous warm finish.

Our Brightwater Vineyard is exceptionally stony with free draining soils, which is very hard on the farm equipment. The large stones however are vital for holding the warmth of the Nelson sun and for ripening the grapes. Lively fruit characters are evident in fruit harvested from this block.

The 'hen and chicken' berries of the Mendoza clone of Chardonnay used in this blend give full tropical flavours. 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 and 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 2019 in barrel. Barrels were hand stirred regularly to build palate weight and structure. The wine then sat on lees for a total of 13 months or so before being racked from barrique, blended and prepared for bottling."

Vino Fino Contact Information

Phone: 03 3655134

Email: wine@vinofino.co.nz

Address

188 Durham St South, Christchurch

15 May 2021 06:04

Open Hours:

9 am to 6 pm Monday to Saturday

Closed Public Holidays

VINO FINO

Explore a World of Wine

91/100 Sam Kim, Wine Orbit, June 2020 (2019 Vintage)

"Beautifully fruited and inviting, the bouquet shows golden peach, vanilla, roasted hazelnut and brioche characters on the nose. It's equally appealing on the palate, displaying succulent fruit intensity together with creamy mouthfeel and well-pitched acidity, making it delightfully drinkable. At its best: now to 2023."

Vino Fino Contact Information

Phone: 03 3655134

Email: wine@vinofino.co.nz

Address

188 Durham St South, Christchurch

15 May 2021 06:04

Open Hours:

9 am to 6 pm Monday to Saturday

Closed Public Holidays