

Seifried

CHARDONNAY 2024

AWARDS

90 Points (4.5 Stars) - Sam Kim, Wine Orbit, June 2025

"Attractively fruited and inviting, the bouquet shows ripe peach, lemon peel, subtle vanilla, and roasted cashew aromas."

Sam Kim, Wine Orbit

TASTING NOTE

The nose is rich and inviting with toasted hazelnut and cinnamon brioche aromas. The palate is smooth, warm and weighty showing layers of baked peach and subtle spicy oak notes which leave a long lingering finish.

WINEMAKERS NOTE

The 'hen and chicken' berries of the Mondoza 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 three day settling period.

Following this, the juice was racked and warmed for inoculation. Primary alcoholic fermentation was initiated in stainless steel tanks, then the young wine was gravity fed into one, two and three-year-old French barriques. In spring 2024 the Chardonnay then underwent malolactic fermentation in barrel. Barrels were hand-stirred regularly to build palate weight and structure. The wine then sat on lees for a total of 12 months before being racked from barrique, blended and prepared for bottling in May 2025.

2024 was simply an outstanding vintage in Nelson - in fact Hermann Seifried has commented that it is perhaps the very best vintage of his 49 seasons in the top of the south! That from a character not known for exaggeration or embellishments. A dry settled growing season meant fruit was harvested in squeaky clean condition, with perfect ripeness and flavours.

THE VINEYARD

Our Rabbit Island vineyard is situated on a wide river flat. The soil is gravelly sandy loam, which is very free-draining. This vineyard is about 1.5 km from the sea, which helps moderate temperatures.

Our Clover Road vineyard sits alongside the Wairoa River. The soil is very stony and free-draining with low water holding capacity. This helps to reduce plant vigour and to crop at low levels.

WINE ANALYSIS

Vineyard: Seifried Rabbit Island & Clover Road vineyards

Date of Harvest: mid March 2024

pH of Wine: 3.53

T.A of Wine: 5.2g/L

Residual Sugar of Wine: 1.5g/L

Alcohol: 14%

Suitable for Vegetarians and Vegans: Yes

FOOD MATCH

Enjoy with home made gnocchi with brown butter sage or lemon roast chicken.



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Sustainably accredited winegrowers