



SAUVIGNON BLANC 2024

AWARDS

Gold (95 Points) - The New Zealand International Wine Show, 2024
94 Points (5 Stars) - Sam Kim, Wine Orbit, October 2024
4.5 Stars/Best Buy - Cuisine Magazine, January 2025
4 Stars - Michael Cooper, 'New Zealand Listener' May 3rd 2025
Silver - International Wine and Spirits Competition, UK 2025
Silver - New World Wine Awards 2024
Silver - The National Wine Awards of Aotearoa New Zealand 2024
Silver - Decanter World Wine Awards 2025

"...wonderfully complex and generous throughout. Fresh and lively with incredible fruit intensity on the nose and a rich and fleshy presence on the palate that is counterbalanced by mouthwatering acidity that adds freshness."

Cuisine Magazine

TASTING NOTE

Our 2024 Seifried Nelson Sauvignon Blanc comes from a harvest which will go down as one of our best in Nelson, from our 49 vintages here. The wine has outstanding purity and brightness on the nose. The palate is vibrant and crisp with layers of passionfruit, guava and crushed basil leaves. Beautiful palate weight leaves a long lingering finish. Wonderful for summer sipping.

WINEMAKERS NOTE

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.

Fresh, aromatic 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 VINEYARD

Our Rabbit Island vineyard is situated on a wide river flat, about 1.5km from the sea, which helps moderate temperatures. The soil is gravelly sandy loam, which marks the sites of Māori kumara (sweet potato) beds prior to European settlement in the early 1800s. The Māori 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 characteristic topsoil. This fertility is now considerably reduced due to modern farming. The soils are, however, very sandy and free-draining. The water table is relatively high, ensuring adequate underground water.

WINE ANALYSIS

Vineyard: Seifried Rabbit Island vineyard
Sugar at Harvest: 21.8°Brix
Date of Harvest: mid-late March 2024
pH of Wine: 3.25
T.A of Wine: 7.4g/L
Residual Sugar of Wine: 4g/L
Suitable for Vegetarians and Vegans: Yes

FOOD MATCH

Enjoy with baby pea risotto or Vietnamese crispy chicken salad with fresh citrus.



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Sustainably accredited winegrowers

Seifried Estate. 184 Redwood Road, Appleby, Nelson, New Zealand

