



GEWÜRZTRAMINER 2025

AWARDS

93 Points (5 Stars) - Sam Kim, Wine Orbit June 2025

"Gorgeously expressed and seductive, the bouquet presents aromas of pineapple, lychee, clove and rose petals..."

Sam Kim, Wine Orbit

TASTING NOTE

Our Gewürztraminer has characteristic fragrant floral notes and fresh root ginger on the nose. The palate is luscious and flavoursome showing summer apricots, candied pineapple and spices. Enjoy the divine and concentrated finish on the wine!

WINEMAKERS NOTE

Gewürztraminer is an early ripening variety with an aromatic, fragrant bouquet. It is naturally a low yielding vine which can produce wonderful fruit concentration and flavour. After harvest the grapes were de-stemmed and left for a brief period of skin contact before pressing. The clear juice was inoculated with a pure yeast strain and then a cool, temperature-controlled fermentation began. After fermentation the wine had a period on yeast lees before it was racked, blended, clarified and stabilised prior to bottling in May 2025.

THE VINEYARD

Our Redwood Valley vineyard is an unirrigated, gently sloping, north-facing clay site; the vines range in age from 10 to 30 years. Vertical shoot positioning helps to expose the berries to sunlight, thus getting maximum intensity and optimal ripeness. The clay holds moisture well, supporting deep root systems and producing fruit with good texture and complex flavours. To further enhance the aromatics, leaves were removed to allow light penetration and air movement around the fruiting zone.

Our Brightwater vineyard lies about 15km from the coast and is nestled under the Richmond Ranges on the southern end of the Waimea Plains. The soil is a combination of rocks and river boulders, which is hard on farm equipment but vital for holding the warmth of Nelson's sun and ripening grapes. Low nutrient and water levels in the vineyard help to restrict plant vigour, producing fruit with lively, concentrated flavour. To further enhance aromatics, we remove leaves to allow light penetration and air movement around the fruiting zone.

WINE ANALYSIS

Vineyard: Seifried Redwood Valley & Brightwater vineyards

Date of Harvest: mid-late March 2025

pH of Wine: 3.35

T.A of Wine: 5.7g/L

Residual Sugar of Wine: 12.5g/L

Alcohol: 11.5%

Suitable for Vegetarians and Vegans: Yes

FOOD MATCH

Enjoy with vegetable Thai green curry or buttermilk spicy coated chicken. Delicious!



seifried.co.nz f @seifriedestate

Sustainably accredited winegrowers

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