

Seifried

SAUVIGNON BLANC 2025

AWARDS

94 Points (5 Stars) - Sam Kim, Wine Orbit, January 2026
Silver - San Francisco International Wine Competition 2025

"Upfront and intensely aromatic, the wine shows passionfruit, kiwifruit, lemon peel, and herbaceous aromas on the nose... delivering terrific fruit power with vibrant acidity, finishing superbly long and delectable."

Sam Kim, Wine Orbit

TASTING NOTE

Vibrant and yet elegant on the nose with fresh hops and basil notes. The palate is pure and has a gentle punch of zesty acidity running through with layers of white peach and spring Sugar Snap pea characters. Delicious!

WINEMAKERS NOTE

2025 was our 50th vintage and another one producing beautiful fruit thanks to outstanding flowering weather and settled sunshine during the crucial late summer-autumn period. Grapes were harvested in very good condition, beautifully ripe and full of flavour.

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 Edens Road vineyard lies near the Wairoa River and is notable for its exceptionally stony soil. This site is 12km from the coast and is sheltered by the Richmond Ranges. These stony, free-draining soils, which are full of river rocks and boulders, are tough on farm equipment but vital in holding the warmth from the sun. This means the vines need to burrow to find water, which adds lovely minerality to the fruit flavour. Irrigation is key in this vineyard as moisture quickly moves down through the porous stone soil structure.

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 kūmara (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 kūmara 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 Edens Road and Rabbit Island vineyards
Date of Harvest: Mid-late March 2025
pH of Wine: 3.13
T.A of Wine: 7.9g/L
Residual Sugar of Wine: 2.3g/L
Alcohol: 12.5%
Suitable for Vegetarian and Vegans: Yes

FOOD MATCH

Enjoy with freshly caught panfried snapper and a squeeze of lemon juice, or tasty goats cheese soufflé.



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Sustainably accredited winegrowers