



# Seifried

FAMILY WINEMAKERS

## WÜRZER 2024

### AWARDS

Gold - Dish Magazine, April 2025  
91 Points (4.5 Stars) - Sam Kim, Wine Orbit, November 2024  
4.5 Stars - Michael Cooper, July 2024, New Zealand  
Silver - The National Wine Awards of Aotearoa New Zealand 2024

### TASTING NOTE

The 2024 Seifried Nelson Würzer looked absolutely sensational when harvested in early March and this shines through in the glass. There are gentle delicate floral notes on the nose with peach and marshmallow. The palate is off-dry and brings ripe fruit characters and lingering clean flavours. Enjoy this cracker from a great vintage.

*"Würzer is ultra-rare on our shores, ultra-rare globally in fact. It began life in 1932 in Germany as across between Gewürztraminer and Müller Thurgau and the Seifried example has spiced green fig, honeysuckle, lychee, musky ginger nuances and fresh, grapey goodness in every sip. Juicy textured and long on flavour."*  
Dish Magazine

### WINEMAKERS NOTE

Our Würzer has developed quite a following in the years that we have been producing it. We proudly make the only Würzer in New Zealand, with just a few rows of the fragrant grape variety on our clay-soiled Redwood Valley vineyard. The aromatic cross is only planted in very small quantities, even in its home country of Germany.

Again in 2024, Würzer was some of the very first fruit we harvested for the season. It was picked in great condition as the vintage commenced. After harvesting, the grapes were de-stemmed and pressed quickly to retain the clean freshness of the variety. The clear juice was inoculated with a pure yeast strain and then a cool, temperature-controlled fermentation began. The fermentation was stopped prematurely to leave some natural residual sweetness in the wine and an off-dry finish.

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 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.

### WINE ANALYSIS

Vineyard: Seifried Redwood Valley & Brightwater vineyards  
Date of Harvest: Mid-late March 2026  
pH of Wine: 3.32  
TA of Wine: 5.9g/L  
Residual Sugar of Wine: 17.5g/L  
Alcohol: 12.5%  
Suitable for Vegetarians and Vegans: Yes

### FOOD MATCH

Enjoy with a local artisan selection of local meats and cheeses or fish and chips by the sea.



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Sustainably accredited winegrowers

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