

NELSON BARRIQUE FERMENTED CHARDONNAY 2022



GOLD - The New Zealand International Wine Show 2023

GOLD - New World Wine Awards 2023, New Zealand

GOLD - Dish Magazine, September 2024

4.5 Stars - Cuisine Magazine, September 2024

94 Points (5 Star) - Sam Kim , Wine Orbit, September 2023, New Zealand

92 Points - Bob Campbell MW, © The Real Review, www.therealreview.com

Wine Analysis

Vineyard: Seifried Rabbit Island vineyard

Sugar at Harvest: 23.4 °Brix

Date of Harvest: Mid March 2022

pH of Wine: 3.39 T.A of Wine: 5.2g/L

Residual Sugar of wine: dry <1g/L

Suitable for Vegetarians and Vegans: Yes

"...ripe aromatics of quince and white peach on the nose with yellow grapefruit and just a hint of toast. The palate is rich with pastry and sweet spice alongside a good depth of fruit..."

4.5 Stars - Cuisine Magazine, September 2024

The Vineyard

This single vineyard Chardonnay comes from the stony soils of our Rabbit Island vineyard in the heart of Nelson's fruit growing district, and on the same property that is home to the Seifried winery. The ground is free-draining, friable and easy to work, giving a light and intensely varietal crop. The canopy was extensively leaf plucked during the summer while the grapes were developing, allowing light and air movement around the fruiting zone and helping to develop lovely citrus and passionfruit flavours.

Winemakers Note

Fruit was harvested and brought to the winery where it was immediately pressed and cooled for a 24 hour settling period. Following this, the juice was racked and warmed before inoculation. Once the ferment was active it was gravity fed to new, one and two-year-old French barriques. The wine completed primary alcohol fermentation in oak before undergoing malolactic fermentation. During these alcoholic fermentations the barrels were hand stirred periodically to build palate weight and structure. Following this the wine was left sitting on its yeast lees for a further 10 months before being racked from barrique and prepared for bottling in February 2023.

Tasting Note

The 2022 Seifried Winemakers Collection Barrique Fermented Chardonnay is the "pick of the bunch". Our winemakers hand select the best barrels from the season to piece together this gorgeous wine. This wine is rich, warm and spiced with loads of varietal fruit wrapped in smooth savoury oak. Toasty hazelnuts, brioche and melon flavours leave a lovely long finish.

