

Seilvied.

NELSON 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 Silver - New World Wine Awards 2024 Silver - The National Wine Awards of Aotearoa New Zealand 2024

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

"...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, January 2025

The Vineyard

Our Rabbit Island vineyard is situated on a wide river flat. The soil is made up of 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 soil for their kūmara plantings. Scrub was burned to give ash and charcoal, which increased soil fertility and gave characteristic top soil. 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.

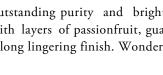
Winemakers Note

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.

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.









SAUVIGNON BLANC

