



# A O T E A

*by the Seifried family*

## NELSON SAUVIGNON BLANC 2024

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### Awards

Gold (95 Points) - The New Zealand International Wine Show, 2024  
4.5 Stars - Michael Cooper, April 2025  
Silver - New World Wine Awards 2024

### Wine Analysis

Vineyard: Seifried Appleby vineyard  
Sugar at Harvest: 21.7°Brix  
Date of Harvest: Mid March 2024  
pH of Wine: 3.09  
T.A of Wine: 8.2g/L  
Residual Sugar: 5g/L  
Suitable for Vegetarians and Vegans: Yes

### The Vineyard

Our Appleby 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, fresh aromatic fruit characters.

### Tasting Note

The 2024 Aotea by the Seifried family Nelson Sauvignon Blanc is from a cracker vintage - possibly the best we have ever made! The dream season meant fruit was simply pristine. Layers of passionfruit and rock-melon flavours shine. The palate is ripe, tropical with punchy weight and zesty acidity on the finish. Enjoy with fresh whitebait patties or crab cakes - delicious!

