



Seifried
FAMILY WINEMAKERS

NELSON ZWEIGELT 2024

Awards

4.5 Stars - Michael Cooper, 'New Zealand Listener' May 3rd 2025

Wine Analysis

Vineyard: Seifried Brightwater vineyard

Sugar at Harvest: 23.2°Brix

Date of Harvest: Late March 2024

pH of Wine: 3.52

T.A of Wine: 4.7g/L

Suitable for Vegetarians and Vegans: Yes

"... full-coloured and mouthfilling, with stong, ripe, plummy, slightly spicy flavours, a hint of dark chocolate, savoury/earthy notes adding complexity, gentle acidity and a smooth finish. Well worth discovering."

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The Vineyard

Our Brightwater vineyard is situated 15 km from the coast and is sheltered from the south by the Richmond ranges. The 'soil' is a combination of rocks and boulders, which is very hard on farm equipment, but vital for holding the warmth of Nelson's sun and for ripening the Zweigelt grapes.

The Brightwater vines are grown in an extremely stony area of the vineyard, where water and nutrient levels are low. This helps us to restrict plant vigour and to crop at low levels.

Winemakers Note

Zweigelt is a red grape variety originating in Hermann's homeland of Austria. It is a favourite at Seifried family gatherings. Our Brightwater vineyard has just 11 rows, totalling less than one hectare of Zweigelt vines.

Zweigelt has full round berries and bunches, with rich purple skin and intense fruit flavours. The grapes were de-stemmed and fermented on their skins, and hand-plunged twice a day. Following fermentation, the wine was gently pressed from the skins and transferred to a mixture of new and three-year-old French oak barriques. The wine underwent malolactic fermentation and remained in barrel for 10 months. The wine was raked from the barrel, blended and cold stabilised in December 2024.

Tasting Note

Our 2024 Seifried Nelson Zweigelt comes from the exceptional vintage 2024 which Hermann Seifried has commented is perhaps the best vintage of his lifetime, although our Zweigelt grapes did suffer some spring frost damage, the growing season was exceptional with loads of sunshine and low disease pressure. The wine shows plum and blackberry flavours with cedar and thyme notes in the background. Silky tannins deliver a succulent, supple wine on the palate. Enjoy with a gently spiced goulash or BBQ New York steak.



H. Seifried

PIONEERING FAMILY WINEGROWERS
184 Redwood Road, Appleby, Nelson, New Zealand
www.seifried.co.nz