



PINOT NOIR 2024

AWARDS

Winner - The Neil Hodgson Pinot Noir Trophy 2025
Silver (92 Points) - The New Zealand International Wine Show 2025
90 Points (4.5 Stars) - Sam Kim, Wine Orbit, June 2025

"Sweetly fruited and elegantly complex, the fragrant bouquet shows dark plum, olive, mixed spice and toasted almond characters."

Sam Kim, Wine Orbit

TASTING NOTE

The wine has bright youthful fruit and appealing succulent berry notes on the palate. It has supple tannins and lovely lingering warm flavours.

WINEMAKERS NOTE

The fruit in our 2024 Seifried Pinot Noir comes from our Brightwater vineyard, where the Pinot Noir vines are well over twenty years in age and are showing great maturity and depth of flavour. The Brightwater vineyard unfortunately suffered spring frost resulting in a low yield this season. However, the growing season was outstanding, perhaps one of the best of Hermann Seifried's 50 vintages!

Parcels of fruit were picked incrementally in March 2024 at the peak of flavour and phenolic ripeness. The de-stemmed fruit had a brief cold maceration period before individual parcels were inoculated for fermentation. Throughout fermentation plunging occurred twice daily and was tapered off to once daily as the fermentation neared completion. The young wine was drained to new, one and two-year-old French barriques for malolactic fermentation and barrel ageing. The wine was stabilised and bottled in November 2024.

THE VINEYARD

Our Brightwater vineyard lies about 15km from the coast and is nestled under the Richmond Ranges on the southern end of the Waimea Plains. The soil is a combination of rocks and river boulders, which is hard on farm equipment but vital for holding the warmth of Nelson's sun and ripening grapes. Low nutrient and water levels in the vineyard help to restrict plant vigour, producing fruit with lively, concentrated flavour. To further enhance aromatics, we remove leaves to allow light penetration and air movement around the fruiting zone.

WINE ANALYSIS

Vineyard: Seifried Brightwater vineyard
Date of Harvest: Mid - Late March 2024
pH of Wine: 3.62
T.A of Wine: 5.4g/L
Alcohol: 13.5%
Suitable for Vegetarians and Vegans: Yes

FOOD MATCH

Eat with lamb cutlets or hearty lentil casserole.



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Sustainably accredited winegrowers