



NELSON MERLOT 2016



Wine Analysis

Vineyard: Seifried Edens Road Vineyard
Sugar at Harvest: 22.9°Brix
Date of Harvest: Late April 2016
pH of Wine: 3.54
T.A of Wine: 5.8g/L
Suitable for Vegetarians and Vegans: Yes

“Vibrant and flavoursome with juicy berry notes. The palate has plum, dried herbs and finely integrated supple oak...”

The Vineyard

The 2016 Rabbit Island Merlot comes off our relatively youthful Edens Road Vineyard. This vineyard is bordered by the Wairoa River and is notable for its exceptionally stony soil structure. The bouldery free draining soil is very harsh on our vineyard equipment, but vital for holding the warmth of the Nelson sun and for ripening grapes.

Winemakers Note

The fruit was harvested in late April 2016, and was fermented in stainless steel open top fermenters, over a two and a half week period. The fermenting grapes were plunged twice daily throughout fermentation to help extract colour, tannin and to build structure into the wine.

The young wine was drained to oak barrels immediately following primary fermentation to begin malolactic fermentation. It was aged in one, two and three year old French barriques for a period of one year. The final wine was blended, stabilised and bottled in June 2017.

Tasting Note

The 2016 Rabbit Island Merlot is vibrant and flavoursome with juicy berry notes on the nose. The palate has plum, dried herbs and finely integrated supple oak to make a wine that is smooth and approachable.

M. Seifried

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