



Nelson Chardonnay 2018



Wine Analysis

Vineyard: Seifried Brightwater & Rabbit Island Valley Vineyard

Sugar at Harvest: 22.7°Brix

Date of Harvest: Mid March 2018

PH of Wine: 3.38

T.A of Wine: 5.9g/L

Residual Sugar: <1g/L (dry)

Suitable for Vegetarians and Vegans: Yes

“Supple and textured with smooth creamy notes alongside succulent summer peach flavours.”

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 the farm equipment but vital for holding the warmth of Nelson’s sun.

The Rabbit Island Vineyard is situated on a wide river flat. The soil is gravelly sandy loam which is very sandy and free draining. These vineyards range in age from six years to 32 years and are about 1.5 kilometres from the sea, which helps moderate temperatures.

Winemakers Note

Traditionally Chardonnay is made in an oaked style, however, we are often asked: what does Chardonnay as a grape variety with no oak ageing taste like? This is it!

The Chardonnay for our 2018 Nelson Rabbit Island Chardonnay was picked in pristine health when late summer conditions persisted in to the autumn months. The grapes were then pressed, and the juice was fermented in stainless steel tanks to capture the natural tropical fruit characters of the grape variety, without influence from oak. The wine was blended, stabilised, and finally bottled in its youth capturing the fresh characters of this wine.

Tasting Note

The 2018 Rabbit Island Nelson Chardonnay is an unoaked style capturing the ripe tropical Chardonnay grape flavours. The palate is supple and textured with smooth creamy notes alongside succulent summer peach flavours leaving a long finish.

M. Seifried