



NELSON SAUVIGNON BLANC 2017



Wine Analysis

Vineyard: Seifried Rabbit Island Vineyard
Sugar at Harvest: 21.1°Brix
Date of Harvest: Late March 2017
pH of Wine: 3.21
T.A of Wine: 8.2g/L
Residual Sugar of Wine: 3.4g/L
Suitable for Vegetarians and Vegans: Yes

“The nose and palate deliver crisp gooseberry alongside soft tropical characters”

The Vineyard

Our 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 are about 1.5 kilometres from the sea, which helps moderate temperatures.

Winemakers Note

In the vineyards, leaves were removed from around the fruiting zone to allow light penetration and air movement around the ripening bunches. Parcels of fruit were picked when flavours, sugars and grape acids were nicely in balance, giving fruit with intensely varietal flavours and a fresh, lasting acidity.

Tasting Note

The 2017 Rabbit Island Nelson Sauvignon Blanc is pure, varietal and flavoursome. The nose and palate deliver crisp gooseberry alongside soft tropical characters. Bright natural acidity runs the palate leaving a lasting impression.

H. Seifried

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