



Sauvignon Blanc 2018



Wine Analysis

Vineyard: Seifried Rabbit Island Vineyard

Sugar at Harvest: 21.3°Brix

Date of Harvest: Mid March 2017

pH of Wine: 3.19

T.A of Wine: 8.4g/L

Residual Sugar of Wine: 3.4g/L

Suitable for Vegetarians and Vegans: Yes

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The Vineyard

Our Rabbit Island Vineyard is situated on a wide river flat. The soil is gravelly sandy loam, 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 2018 Rabbit Island Sauvignon Blanc is pungent and inviting on the nose with hints of dried thyme and tropical passionfruit. The palate has a generous broad entry, loaded with citrus and lemongrass flavours. Well-proportioned natural acidity leaves a long finish.

M. Seifried

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