

Rabbit Island

NELSON UNOAKED CHARDONNAY 2015



Wine Analysis

Vineyard: Seifried Rabbit Island Valley Vineyard

Sugar at Harvest: 22.6°Brix

Date of Harvest: 23-24 March 2015

T.A of Wine: 7.2g/L

pH of Wine: 3.30

Residual Sugar: 8.76g/L

Suitable for Vegetarians and Vegans: Yes

“The palate has generous entry and crisp acidity running the length of the palate. The wine is just off dry and leaves a touch of well balanced weight of natural fruit concentration on the palate.”

The Vineyard

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

Winemakers Note

The Chardonnay for our 2015 Rabbit Island Nelson Unoaked 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 2015 Rabbit Island Nelson Unoaked Chardonnay has lifted clean tropical fruit characters as well as gently scented notes of blossoms on the nose. The palate has generous entry and crisp acidity running the length of the palate. The wine is just off dry and leaves a touch of well balanced weight of natural fruit concentration on the palate.

H. Seifried

PIONEERING FAMILY WINEGROWERS
184 Redwood Road, Appleby, Nelson, New Zealand
www.seifried.co.nz