



MERLOT 2021



Wine Analysis

Sugar at Harvest: 23.2°Brix

Date of Harvest: Early April 2021

pH of Wine: 3.50

T.A of Wine: 5.7g/L

Winemakers Note

The fruit was harvested in early April 2021, and was fermented on their skins in stainless steel open top fermenters over a two 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. The final wine was blended, stabilised and bottled in December 2022.

Tasting Note

The 2021 Rabbit Island Merlot really over delivers on weight and opulence. Warm plum and dark berry flavours come through on the nose and palate. A long generous finish lingers on the palate.

M. Seifried