



## NELSON PINOT NOIR 2021

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### WINE ANALYSIS

Vineyard: Seifried Rabbit Island and Brightwater Vineyards

Sugar at Harvest: 23.7°Brix

Date of Harvest: Mid March 2021

pH of Wine: 3.56

T.A of Wine: 6.4g/L

Suitable for Vegans and Vegetarians: Yes

### THE VINEYARD

Our Rabbit Island vineyards are situated on a wide river flat. The soil is made up of gravelly sandy loam, which marks the sites of Maori kumara beds (sweet potato) prior to European settlement in the early 1800's. The Maori transferred and spread fine gravel and sand over the land to provide suitable soils for their kumara plantings. Scrub was burned to give ash and charcoal which increased soil fertility and gave characteristic topsoil. This fertility is now considerably reduced due to modern farming. The soils are however, very sandy and free draining, and the water table is relatively high ensuring adequate underground water.

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.

### WINEMAKERS NOTE

The grapes were harvested before a brief cold maceration period and inoculated for fermentation. The cap was plunged daily during fermentation and a further brief period of skin contact followed fermentation before the wine was drained to oak barrels for malolactic fermentation and ageing.

### TASTING NOTE

Our 2021 Rabbit Island Nelson Pinot Noir overdelivers again with generous ripe red fruits and subtle savoury notes on the nose. The palate has gentle fine tannins wrapping around ripe plum and cinnamon notes. Appealing flavours linger on the palate.

*M. Seifried*