



Nelson Sauvignon Blanc 2022



Wine Analysis

Vineyard: Seifried Brightwater and Rabbit Island Vineyards

Sugar at Harvest: 21.7°Brix

Date of Harvest: Late March 2022

pH of Wine: 3.31

T.A of Wine: 7.6g/L

Residual Sugar of Wine: 4g/L

Suitable for Vegetarians and Vegans: Yes

The Vineyard

The Brightwater vines are grown in an extremely stony area of the vineyard where water and nutrient levels are low. This helps us to restrict the plants' vigour and to crop at low levels. Our Brightwater Vineyard is situated 15km 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 and for ripening the Sauvignon Blanc grapes.

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 around the fruiting zone to allow light penetration and air movement around the ripening bunches. This careful canopy management during the growing season meant our fruit was harvested early and in a good healthy condition.

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 2022 Rabbit Island Nelson Sauvignon Blanc is bright and fresh showing lovely pure tropical flavours. The palate is generous with ripe succulent characters balanced alongside bright natural acidity running through the palate.

M. Seifried

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