

OLD COACH ROAD

Established 1978

NELSON PINOT NOIR 2018



Wine Analysis

Vineyard: Seifried Brightwater and Rabbit Island Vineyards

Sugar at Harvest: 23.4°Brix (average)

Date of Harvest: Mid - late March 2018

pH of Wine: 3.59

T.A of Wine: 5.4g/L

“... a light to medium-bodied wine with forward cherry aromas and flavours. It’s silky in texture, with a trace of rhubarb emerging on the finish.”

- 87 Points: The Wine Advocate, March 2019, USA

The Vineyard

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.

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.

Winemakers Note

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

Tasting Note

The 2018 Old Coach Road Pinot Noir is very fruit forward & varietal. The nose has succulent strawberry and blackberry notes. The entry is ripe, with gentle spice and smooth tannins on the finish.