

# OLD COACH ROAD

BY THE SEIFRIED FAMILY

SUSTAINABLE WINEGROWERS

## NELSON SAUVIGNON BLANC 2019



### AWARDS

90 Points - Cameron Douglas MS, July 2019, New Zealand  
92 Points - Bob Campbell MW, The Real Review, July 2019, New Zealand  
Silver, 92 Points - Melbourne International Wine Competition 2019, Australia

### WINE ANALYSIS

Vineyard: Seifried Brightwater and Rabbit Island Vineyards  
Sugar at Harvest: 21.4° Brix  
Date of Harvest: Mid - late March 2019  
pH of Wine: 3.15  
T.A of Wine: 6.6g/L  
Residual Sugar of Wine: 4.3g/L  
Suitable for Vegetarians and Vegans: Yes

*“...fabulously aromatic on the nose showing passionfruit, feijoa, kiwifruit and lemon zest characters, leading to a vibrant palate that is juicy and bright.”*

*- 93 Points, Sam Kim, Wine Orbit, July 2019*

### THE VINEYARD

Our Brightwater Vineyard is situated 15 kilometres 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 grapes.

Our Rabbit Island Vineyards are 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 vineyard, leaves were removed from around the fruiting zone to allow light penetration and air movement around the ripening bunches. 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 2019 Old Coach Road Nelson Sauvignon Blanc is punchy and varietal. Lemongrass and freshly podded pea aromas come through on the nose with passionfruit and citrus notes lingering on the palate. The wine is long and flavoursome.