

OLD COACH ROAD

BY THE SEIFRIED FAMILY

SUSTAINABLE WINEGROWERS

NELSON SAUVIGNON BLANC 2022



AWARDS

GOLD: Berliner Wine Trophy 2023, Germany
GOLD: New York International Wine Competition 2023, USA
91 Points (4.5 Star): Wine Orbit, July 2022, New Zealand
90 Points: Bob Campbell MW, ©The Real Review, www.therealreview.com
90 Pts/Silver: International Wine Challenge (IWC) 2023, UK
BEST BUY / 89 Points: Wine Enthusiast, USA, May 2023

WINE ANALYSIS

Vineyard: Seifried Brightwater, Rabbit Island, Queen Victoria, Redwood Valley Vineyards
Sugar at Harvest: 21.6° Brix
Date of Harvest: Mid - late March 2022
pH of Wine: 3.38
T.A of Wine: 7.5g/L
Residual Sugar of Wine: 4.3g/L
Suitable for Vegetarians and Vegans

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.

Our Queen Victoria Vineyard is located in the Motueka area in the heart of a region known for its apple orchards, kiwifruit and hops. Our grapes are grown on very stoney free draining soils giving lovely fruit clarity and varietal intensity.

The unirrigated Redwood Valley vineyard is situated on a gently sloping, north facing clay site - the vines range in age from 10 to 30 years. Vertical shoot positioning helps to expose the berries to sunlight, thus getting maximum intensity and optimal ripeness.

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. 2022 was a cooler year than usual in Nelson resulting in delicate aromatics and bright acidity. We enjoyed a lovely settled warm run of the weather as fruit was ripening and during the vital harvest period in March.

TASTING NOTE

The 2022 Old Coach Road Nelson Sauvignon Blanc is packed with varietal flavours and intensity. The nose delivers vibrant passionfruit and snow pea aromas while the palate is mouthfilling and packed with basil, citrus and hints of lemongrass. The palate is long, generous and tasty.

M. Seifried

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