# **OLD COACH ROAD**

# BY THE SEIFRIED FAMILY

— SUSTAINABLE WINEGROWERS

# NELSON CHARDONNAY 2022

#### WINE ANALYSIS

Vineyard: Seifried Rabbit Island and Brightwater vineyards

Sugar at Harvest: 23.3°Brix
Date of Harvest: Mid March 2022

pH of Wine: 3.69 T.A of Wine: 5.2g/L Residual Sugar: <1g/L (dry)

Suitable for Vegetarians and Vegans: Yes

### THEVINEYARD

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

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 plant 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 farm equipment but vital for holding the warmth of Nelson's sun and for ripening the grapes.

## WINEMAKERS NOTE

Careful canopy management and leaf removal around the fruit zone allowed the sun to fully ripen the grapes. After picking, the grapes were transported to the winery where they were gently de-stemmed and pressed. The juice was settled and fermented at a cool temperature to retain fruit aromas. On completion for the primary fermentation, 70% of the wine was aged in French oak for over a year. Malolactic fermentation was then completed on 80% of the blend.

#### TASTING NOTE

Our 2022 Old Coach Road Nelson Chardonnay overdelivers yet again with loads of concentration and flavour. Creamy, tasty, oak notes with baked peach characters leave a succulent warm palate with beautiful layers of flavours that linger.



H. Seifried