

OLD COACH ROAD

BY THE SEIFRIED FAMILY

SUSTAINABLE WINEGROWERS

NELSON ROSÉ 2024

AWARDS

90 Points (4.5 Stars) - Sam Kim, Wine Orbit, New Zealand August 2024

WINE ANALYSIS

Vineyard: Seifried Brightwater vineyard

Sugar at Harvest: 21.4°Brix

Date of Harvest: Mid - Late March 2024

pH of Wine: 3.28

T.A of Wine: 6.6g/L

Residual Sugar of Wine: 4.7g/L

Suitable for Vegetarians and Vegans: Yes

"... it's delightfully lifted on the nose showing watermelon, sweet strawberry, peach and floral aromas."

90 Points (4.5 Stars) - Sam Kim, Wine Orbit

THE VINEYARD

The Brightwater vineyard 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. To further enhance aromatics, leaves were removed to allow light penetration and air movement around the fruiting zone

WINEMAKERS NOTE

2024 was another early vintage in Nelson with superb fruit condition and flavours. The fruit in our 2024 Old Coach Road Nelson Rosé comes from our Brightwater vineyard. Parcels of Malbec were picked incrementally in March 2024 at peak of flavour and phenolic ripeness. Drained juice was settled, warmed and inoculated for a clean, crisp fermentation to retain lovely fruit characters. The wine had a brief period on yeast lees before being stabilised and bottled in June 2024.

TASTING NOTE

Our 2024 Old Coach Road Nelson Rosé is inviting and beautiful in the glass - pale rose pink hues, matched with sweet floral and berry characters on the nose. The palate is flavoursome with layers of ripe berries and cream. Enjoy!



M. Seifried