

OLD COACH ROAD

BY THE SEIFRIED FAMILY

SUSTAINABLE WINEGROWERS

NELSON CHARDONNAY 2023

AWARDS

86 Points (4 Stars) - Sam Kim, Wine Orbit, November 2024

WINE ANALYSIS

Vineyard: Seifried Brightwater and Rabbit Island vineyards

Sugar at Harvest: 23.1 Brix°

Date of Harvest: Mid March 2023

pH of Wine: 3.69

T.A of Wine: 5.2g/L

Residual Sugar: <1 g/L (dry)

Suitable for Vegetarians and Vegans: Yes

"Fruit forward and nicely lifted, the bouquet shows ripe peach, golden apple and oatmeal notes, followed by a rounded palate delivering juicy fruit flavours..."

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THE VINEYARDS

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.

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 beds prior to European settlement in the early 1800s. The Māori transferred and spread fine gravel and sand over the land to provide suitable soils for their kūmara 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. The water table is relatively high ensuring adequate underground water.

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 of the primary fermentation, 70% of the wine was aged in French oak for several months. Malolactic fermentation was then completed on 80% of the blend. The wine was blended, stabilised and bottled in October 2024.

TASTING NOTE

The 2023 Old Coach Road Nelson Chardonnay is a gorgeous golden colour with caramel, toasted nuts and cedar notes on the nose. The palate is warm and smooth with gentle velvety oak tannins supporting mellow stonefruit flavours. Enjoy with chicken paella or creamy homemade fettuccine alfredo - delicious!

M. Seifried

