

OLD COACH ROAD

BY THE SEIFRIED FAMILY

SUSTAINABLE WINEGROWERS

NELSON MALBEC CABERNET FRANC 2022

AWARDS

87 Points (4 Stars) - Sam Kim, Wine Orbit, October 2024

WINE ANALYSIS

Vineyard: Seifried Clover Road, Brightwater and Edens Road vineyards

Sugar at Harvest: 23.2°Brix

Date of Harvest: Late March - early April 2022

pH of Wine: 3.65

T.A of Wine: 5.6 g/L

Suitable for Vegetarians and Vegans: Yes

"Charming and elegantly composed... It's supple and silky, offering delightful drinking."

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THE VINEYARD

The Clover Road, Brightwater and Edens Road vineyards are all situated 15 km from the coast and are 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 newly established vines.

WINEMAKERS NOTE

This soft, easy drinking wine is a blend of two classic varieties. The grape varietal parcels were harvested as they ripened and fermented on their skins separately. Fermentation occurred over a two week period with punch downs occurring twice daily to help build the core structure from which this wine would evolve. The wines were then aged separately in French oak barriques to impart spicy oak flavours, then blended in June 2024.

TASTING NOTE

The 2022 Old Coach Road Nelson Malbec Cabernet Franc is warm and ripe on the nose with notes of blueberry and plum, together with savoury cedar notes. The palate has fruit components wrapping around a savoury spicy oak core. Moderate, supple tannins frame the wine and leave a pleasant finish. Enjoy with spaghetti bolognese or grilled barbecue dishes.



H. Seifried