



# OLD COACH ROAD

*Established 1978*

NELSON SAUVIGNON BLANC 2016

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## Wine Analysis

Vineyard: Brightwater and Rabbit Island Vineyards

Sugar at Harvest: 20.8° Brix

Date of Harvest: Mid March - April 2016

T.A of Wine: 7.3g/L

Residual Sugar of Wine: 2.74g/L

Suitable for Vegetarians and Vegans: Yes

*“Lively, vibrant and packed with varietal character.”*

## 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.

## 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.

## Tasting Note

The 2016 Old Coach Road Sauvignon Blanc is lively, vibrant and packed with varietal character. Crisp nettle, dried hops and tropical fruit flavours define the nose. Zippy, yet ripe fruit on the palate is mouthfilling and moreish. The wine has a long, clean, flavoursome finish with lingering flavours.

*M. Seifried*

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