



2012 OLD COACH ROAD

Sauvignon Blanc



Wine Analysis

Vineyard:	Seifried Edens Road, Brightwater & Rabbit Island Vineyards
Sugar at Harvest:	21.4°Brix
Date of Harvest:	19 — 28 April 2012
pH of Wine:	3.33
T.A of Wine:	7.6g/L
Residual Sugar of Wine:	3g/L

The Vineyards

Edens Road is our newest vineyard development with Sauvignon Blanc vines being established there in 2008. With really free draining, stone soils, this site is adjacent to the Wairoa River, and results in lovely fruit minerality. The fruit tends to show exceptional varietal intensity and purity.

The 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.

The Rabbit Island Vineyard is 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 2012 Old Coach Road Sauvignon Blanc is zippy and alive with bright nettle leaf, dried seasonal hops and tropical characters. The palate is fresh and clean showing crisp mineral acidity and dried herb notes. The wine leaves a lasting impression.