



2013 OLD COACH ROAD

# Sauvignon Blanc

## ★ Awards

Silver Medal: International Wine & Spirit Competition 2013, UK

## Wine Analysis

Vineyard:	Seifried Cornfield and Brightwater Vineyards
Sugar at Harvest:	21.3°Brix
Date of Harvest:	Late March - mid April 2013
pH of Wine:	3.34
T.A of Wine:	6.9g/L
Residual Sugar of Wine:	3.55g/L
Vegan Friendly:	Yes
Vegetarian Friendly:	Yes



## The Vineyards

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.

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.

## 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 2013 Old Coach Road Sauvignon Blanc is a pure cool climate Sauvignon Blanc. The nose has well defined nettle, French bean and fragrant dried hop characters. Zippy acidity runs the palate and wraps around the fruit characters which have a tropical element to them. A long finish persists.