



2013 OLD COACH ROAD

Pinot Noir

Wine Analysis

Vineyard:	Seifried Brightwater and Rabbit Island Vineyards
Sugar at Harvest:	23.4°Brix (average)
Date of Harvest:	Late March - mid April 2013
pH of Wine:	3.52
T.A of Wine:	5.0g/L
Vegetarian Friendly:	Yes



The Vineyards

The Brightwater Vineyard is situated 15 km 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.

Our Rabbit Island vineyards are situated on a wide river flat. The soil is made up of gravelly sandy loam, which marks the sites of Maori kumara beds (sweet potato) prior to European settlement in the early 1800’s. The Maori transferred and spread fine gravel and sand over the land to provide suitable soils for their kumara 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

The grapes were picked and then underwent a four day cold maceration period before being inoculated for fermentation. The cap was plunged 2-3 times daily during fermentation. A further 3-6 days of skin contact followed the fermentation period before the wine was drained to oak barrels for an immediate malolactic fermentation and ageing.

Tasting Note

The 2013 Old Coach Road Pinot Noir is very approachable. With appealing ripe summer fruits, a lovely earthy edge on the nose, generous fruit entry and smooth tannins, together with gentle spicy oak, leaving a long flavoursome finish.