

2014 OLD COACH ROAD

Pinot Gris

★ Awards

GOLD: NZ International Wine Show 2014

Wine Analysis

Vineyard:	Seifried Queen Victoria, Redwood Valley, Brightwater and Cornfield Vineyards
Sugar at Harvest:	23°Brix
Date of Harvest:	Mid - late March 2014
pH of Wine:	3.34
T.A of Wine:	5.6g/L
Residual Sugar of Wine:	7g/Ls
Vegetarian friendly:	Yes
Vegan friendly:	Yes



The Vineyard

The 2014 Old Coach Road Pinot Gris is a blend of several of our Pinot Gris vineyard blocks. This allows us to take advantage of the varying clones and nuances each site offers.

Our Queen Victoria Vineyard is our new vineyard block located in the Motueka area. This exciting block has five year old vines on very stony, free draining soils and produces bright, exuberant fruit characters.

The unirrigated Redwood Valley Vineyard is situated on a gently sloping, north facing clay site which optimises the heat of the sun. These Pinot Gris vines have root systems going down in the clay which have been established over the past 30 years and therefore these top grafted vines have a very sturdy foundation.

The Brightwater vines are grown in an extremely stony area of the vineyard, where water and nutrient levels are low. This helps us to restrict the plants vigour and to crop at low levels. To further enhance the aromatics we removed leaves to allow light penetration and air movement around the fruiting zone.

The Cornfield Vineyard is situated on a wide river flat. The soil is 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. These vineyards are about 1.5 kilometres from the sea, which helps moderate summer temperatures.

Winemakers Note

We used separate parcels of Pinot Gris from our clay soiled vineyards and from our stony/silty blocks to blend a complex wine. The Pinot Gris fruit for this wine comes predominantly from the Queen Victoria Vineyard and a smaller amounts from our blocks. The wine pulls together fruit from our varying Estate Vineyards to make the best our terroirs have to offer!

Tasting Note

The 2014 Old Coach Road Pinot Gris has clear tropical fruit and subtle spice notes on the nose and palate. Generous palate entry is followed by succulent peach and fig notes which linger long after the wine is gone.