OLD COACH ROAD

BY THE SEIFRIED FAMILY

SUSTAINABLE WINEGROWERS

NELSON SAUVIGNON BLANC 2024

AWARDS

Silver - The New Zealand International Wine Show, 2024

WINE ANALYSIS

Vineyard: Seifried Brightwater & Queen Victoria vineyards

Sugar at Harvest: 21.4° Brix

Date of Harvest: Mid - late March 2024

pH of Wine: 3.12 T.A of Wine: 7.3g/L

Residual Sugar of Wine: 4.25g/L Suitable for Vegetarians and Vegans: Yes

THE VINEYARD

Our 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 farm equipment, but vital for holding the warmth of Nelson's sun and for ripening the grapes.

Our Queen Victoria vineyard is located in the Motueka area in the heart of a region known for its apple orchards, kiwifruit and hops. Our grapes are grown on very stony free-draining soils giving lovely fruit clarity and varietal intensity.

WINEMAKERS NOTE

2024 was simply an outstanding vintage in Nelson - in fact Hermann Seifried has commented that it is perhaps the very best vintage of his 49 seasons in the top of the south! That from a character not known for his exaggeration or embellishments. A dry settled growing season meant fruit was harvested in squeaky clean condition, with perfect ripeness and flavours.

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

As usual, the 2024 Old Coach Road Nelson Sauvignon Blanc Sauvignon Blanc punches above its weight with generous aromatics and flavours on the palate. Green apple, melon and crushed lime shine on the nose and palate. The wine is bright, tasty and very memorable. Enjoy with flavoursome Thai green curry or garlic steamed mussels.



H. Seifried