

OLD COACH ROAD

BY THE SEIFRIED FAMILY

SUSTAINABLE WINEGROWERS

SAUVIGNON BLANC 2025

AWARDS

93 Points (5 Stars) - Sam Kim, Wine Orbit, January 2026
Silver - San Francisco International Wine Competition 2025

"...a lively palate offering bright fruit flavours with crisp acidity, making it splendidly drinkable."

Sam Kim, Wine Orbit

TASTING NOTE

Vibrant and alive on the nose with zesty citrus, melon and passionfruit. The palate is flavoursome and balanced with notes of crushed basil, rockmelon and a faint twist of lime acidity to balance the palate.

WINEMAKERS NOTE

2025 was our 50th vintage and produced beautiful fruit thanks to outstanding flowering weather and settled sunshine during the critical late summer-autumn period. Grapes were harvested in great condition, beautifully ripe and packed with flavour.

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.

THE VINEYARD

Our Brightwater vineyard lies about 15km from the coast and is nestled under the Richmond Ranges on the southern end of the Waimea Plains. The soil is a combination of rocks and river boulders, which is hard on farm equipment but vital for holding the warmth of Nelson's sun and ripening grapes.

Our Queen Victoria vineyard is located in the Motueka area, around 25km from the winery, in a region known for orchards and hops. The vineyard sits on stony free-draining soils, producing fruit with lovely clarity, varietal intensity and plenty of minerality.

Our Rabbit Island vineyard is situated on a wide river flat, about 1.5km from the sea, which helps moderate temperatures. The soil is gravelly sandy loam, which marks the sites of Māori kūmara (sweet potato) beds prior to European settlement in the early 1800s. Scrub was burned to give ash and charcoal, which increased soil fertility and 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.

WINE ANALYSIS

Vineyard: Seifried Brightwater, Queen Victoria & Rabbit Island vineyards

Date of Harvest: Mid-late March 2025

pH of Wine: 3.15

T.A of Wine: 7.4g/L

Residual Sugar of Wine: 3.3g/L

Alcohol: 12%

Suitable for Vegetarians and Vegans: Yes

FOOD MATCH

Enjoy with fresh local fish and chips on the beach or vibrant crispy spring salad loaded with asparagus, fresh bocconcini, and basil dressing.

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seifried.co.nz



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Sustainably accredited winegrowers

