

# OLD COACH ROAD

BY THE SEIFRIED FAMILY

SUSTAINABLE WINEGROWERS

## NELSON MALBEC CABERNET FRANC 2017



### WINE ANALYSIS

Vineyard: Seifried Brightwater and Clover Road Vineyards

Sugar at Harvest: 23.6°Brix

Date of Harvest: Mid April 2017

pH of Wine: 3.46

T.A of Wine: 6.2g/L

Suitable for Vegetarians and Vegans: Yes

*“The palate is warm with appealing toasty aromas wrapping around a core of dark berry flavours.”*

### THE VINEYARD

The Brightwater and Clover Road vineyards are both situated 15 km from the coast and are 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 newly established vines.

### WINEMAKERS NOTE

This soft, easy drinking wine is a blend of two classic varieties. The grape varietal parcels were harvested as they ripened and fermented on their skins separately. Fermentation occurred over a three week period with punch downs occurring twice daily to help build up the core structure from which this wine would evolve. The wines were then aged separately in French oak barriques to impart spicy oak flavours.

### TASTING NOTE

The 2017 Old Coach Road Nelson Malbec Cabernet Franc is perfumed with rich plum, violets and Christmas spice notes. The palate is warm with appealing toasty aromas wrapping around a core of dark berry flavours. A long warm finish persists on the palate.

*M. Seifried*