

OLD COACH ROAD

BY THE SEIFRIED FAMILY

SUSTAINABLE WINEGROWERS

NELSON MERLOT 2017



WINE ANALYSIS

Vineyard: Seifried Edens Road Vineyard

Sugar at Harvest: 23.4°Brix

Date of Harvest: Mid April 2017

pH of Wine: 3.58

T.A of Wine: 5.4g/L

Suitable for Vegetarians and Vegans: Yes

“...a cool climate streak on the nose with herbal and black current notes.”

THE VINEYARD

Our 2017 Old Coach Road Merlot comes off our Edens Road Vineyard. This vineyard is bordered by the Wairoa River and is notable for its exceptionally stony soil texture. The bouldery free draining soil is very harsh on our vineyard equipment, but vital for holding the warmth of the Nelson sun and for ripening grapes.

WINEMAKERS NOTE

The fruit was harvested in Mid April 2017, and was fermented in stainless steel open top fermenters, over a two week period. the fermenting grapes were plunged twice daily throughout fermentation to help extract colour, tannin and to build structure into the wine.

The young wine was drained to oak barrels immediately following primary fermentation to begin malolactic fermentation. It was aged in one, two and three year old French barriques for an extended period. The final wine was blended, stabilised and bottled in September 2019.

TASTING NOTE

The 2017 Old Coach Road Nelson Merlot has a cool climate streak on the nose with herbal and black current notes. The palate has raspberries and hints of fresh ground pepper on the finish.

M. Seifried

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