OLD COACH ROAD

BY THE SEIFRIED FAMILY

- SUSTAINABLE WINEGROWERS

NELSON PINOT GRIS 2022

AWARDS

90 Points (4.5 Star) - Wine Orbit, July 2022, New Zealand

89 Points: Bob Campbell MW, ©The Real Review, www.therealreview.com, September 2022

WINE ANALYSIS

Vineyard: Seifried Brightwater, Redwood Valley & Rabbit Island Vineyards

Sugar at Harvest: 21.9°Brix

Date of Harvest: Mid March 2022

pH of Wine: 3.38 T.A of Wine: 7.9g/L Residual Sugar: 2.7g/L

Suitable for Vegetarians and Vegans

THE VINEYARD

The 2022 Old Coach Road Pinot Gris was harvested from three of our Pinot Gris vineyard blocks. This allows us to take advantage of the various clones and nuances each site offers.

Our Brightwater Vineyard is situated 15 kilometres 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 the farm equipment, but vital for holding the warmth of Nelson's sun and for ripening the grapes.

The unirrigated Redwood Valley Vineyard is situated on a gently sloping, north facing clay site - the vines range in age from 10 to 30 years. Vertical shoot positioning helps to expose the berries to sunlight, thus getting maximum intensity and optimal ripeness.

Our Rabbit Island Vineyards are situated on a wide river flat. The soil is gravelly sandy loam which is very sandy and free draining. These vineyards are about 1.5 kilometres from the sea which helps moderate temperatures.

WINEMAKERS NOTE

We used separate parcels of Pinot Gris from our clay soiled vineyards and stony/silty blocks to blend a complex wine. The wine pulls together fruit from our varying Estate vineyards to make the best our terroirs have to offer.

TASTING NOTE

The 2022 Old Coach Road Nelson Pinot Gris was picked early in the season with near perfect conditions. The fruit is ripe and bright with floral notes, pear and baked peach. The palate is flavoursome with characteristic bright acidity delivering a tasty long finish.



H. Seifrieol