



Old Coach Road MALBEC MERLOT CABERNET 2006

Wine Analysis

Vineyard:	Seifried Brightwater Vineyard
Sugar at Harvest:	23.6°Brix (average over all 3 varieties)
Date of Harvest:	April & May 2006
pH of Wine:	3.55
T.A of Wine:	6.0g/L



The Vineyard

The 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 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 three classic varieties. Excellent ripening was achieved leading up to harvest 2006 giving intense varietal fruit characters. The grape varietal parcels were harvested and fermented on their skins separately. Fermentation occurred over a three week period with punch downs occurring three times daily to help build up the core structure from which this wine would evolve.

The wines were then aged separately in French and American oak barriques to impart sweet coconut and vanilla flavours. The final blend was put together before the wine was stabilised and bottled.

Tasting Note

The Old Coach Road Malbec Merlot Cabernet has a soft, warm inviting nose with ripe plummy fruit characters and smoky, spicy notes. The palate follows on with full red berry fruit, and sweet rich chocolate and vanillin flavours. This is a very diverse wine - great with a pizza or a BBQ.