



Old Coach Road SAUVIGNON BLANC 2009

Awards

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Winestate Magazine 2009

Wine Analysis

Vineyard:	Seifried Brightwater and Rabbit Island Vineyard
Sugar at Harvest:	21.9°Brix
Date of Harvest:	19 March - 1 April 2009
pH of Wine:	3.21
T.A of Wine:	7.6g/L
Residual Sugar of Wine:	2g/L



The Vineyard

The Brightwater Vineyard is situated 15km 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 Rabbit Island Vineyard is 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

In the vineyard, leaves were removed from around the fruiting zone to allow light penetration and air movement around the ripening bunches.

The flowering period in December 2008 was excellent, with settled warm weather throughout. This resulted in a healthy, even fruit set period and was followed by good conditions for most of the growing season. The 2009 vintage was early and rapid - following such consistent ripening over summer.

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.

Tasting Note

Fresh and alive, the Old Coach Road Sauvignon Blanc pulses with lively nettle and zingy lime notes on the nose. The palate is well constructed with mineral acidity running the length, supporting feijoa and tropical fruit characters.