



Old Coach Road MERLOT 2006

Wine Analysis

Vineyard:	Seifried Brightwater Vineyard
Sugar at Harvest:	23.6°Brix
Date of Harvest:	April 2006
pH of Wine:	3.50
T.A of Wine:	6.2g/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

The Old Coach Road Merlot 2006 originates from our Brightwater Vineyard. This site is very warm and ideally suited for ripening Merlot grapes.

The fruit was harvested in late April 2006, and was fermented in stainless steel open top fermenters, over a two and a half week period. The fermenting grapes were plunged three times daily throughout ferment. The young wine was drained to oak barrels immediately following this for malolactic fermentation. The wine was aged in one, two and three year old French and American barriques. The final wine was blended, stabilised and bottled in 2007.

Tasting Note

Soft, ripe fruit lifts from the glass with plum and earthy notes intertwined with spicy oak. The palate is well structured with fine grained tannins and lasting berry fruit flavours.