

2009 OLD COACH ROAD Pinot Noir

Wine Analysis

Vineyard:	Seifried Challies and Brightwater Vineyards
Sugar at Harvest:	24.3°Brix (average)
Date of Harvest:	16-17 & 26-28 April 2009
pH of Wine:	3.57
T.A of Wine:	6.2g/L



The Vineyards

Our Rabbit Island vineyards are situated on a wide river flat. The soil is made up of gravelly sandy loam, which marks the sites of Maori kumara beds (sweet potato) prior to European settlement in the early 1800's. The Maori transferred and spread fine gravel and sand over the land to provide suitable soils for their kumara plantings. Scrub was burned to give ash and charcoal, which increased soil fertility and gave characteristic topsoil. This fertility is now considerably reduced due to modern farming. The soils are, however, very sandy and free draining. The water table is relatively high ensuring adequate underground water.

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.

Winemakers Note

The grapes were picked and then underwent a 6 day cold maceration period before being inoculated for fermentation. The cap was plunged 3 times daily during fermentation. A further 7 days of skin contact followed the fermentation period before the wine was drained to oak barrels for a immediate malolactic fermentation and ageing. The wine was then blended and bottled in late 2009.

The 2009 vintage was another cracker in the Nelson region. The growing season and vintage period delivered ideal conditions resulting in fruit in great condition which could be harvested with ease.

Tasting Note

The Old Coach Road Pinot Noir 2009 displays juicy berry fruit flavours with underlying savoury tones. The palate has velvety oak tannins and appealing dried herb characters.