

2010 OLD COACH ROAD

Sauvignon Blanc

Wine Analysis

Vineyard:	Seifried Brightwater & Rabbit Island Vineyard
Sugar at Harvest:	21.9°Brix
Date of Harvest:	8 - 22 April 2010
pH of Wine:	3.28
T.A of Wine:	7.5g/L
Residual Sugar of Wine:	3.9g/L



The Vineyards

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

The 2009/2010 season started with a cool, late spring. This put the vines somewhat behind for the beginning of the season, however, by the time late summer and early autumn came around the vines had caught up.

The 2010 was a textbook vintage in Nelson, with beautiful clear harvest days to give a relaxed harvest where the fruit was picked in good clean condition at the peak of their flavour ripeness. In the vineyard, leaves were removed from around the fruiting zone to allow light penetration and air movement around the ripening bunches. 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

The 2010 Old Coach Road Sauvignon Blanc is packed with fresh zippy tropical fruit with clean acidity and just a touch of feijoa. The nose shows nettle notes, with a long and lingering finish.

"This is such a consistent label offering great drinkability and value. It's ripe and lively on the palate with nicely pitched acidity and a pleasant dry finish. Well harmonised and very easy on the palate with lots of tasty flavours."

★★★★ - Sam Kim, Wine Orbit 2010