OLD COACH ROAD

BY THE SEIFRIED FAMILY

— SUSTAINABLE WINEGROWERS —

NELSON MERLOT 2024



WINE ANALYSIS

Vineyard: Seifried Edens Road vineyard

Sugar at Harvest: 22.1°Brix

Date of Harvest: Early April 2024

pH of Wine: 3.0 T.A of Wine: 5.6g/L

Suitable for Vegetarians and Vegans: Yes

THE VINEYARD

Our 2024 Old Coach Road Merlot comes from our Edens Road vineyard. This vineyard is bordered by the Wairoa River and is notable for its exceptionally stony soil. The bouldery free-draining soil is very harsh on our vineyard equipment, but vital for holding the warmth of the Nelson sun and for ripening grapes.

WINEMAKERS NOTE

The fruit was harvested in early April 2024 and was fermented in stainless steel open-top fermenters, over a two week period. The fermenting grapes were plunged twice daily throughout fermentation to help extract colour, tannin and to build structure into the wine.

The young wine was drained to oak barrels immediately following primary fermentation to begin malolactic fermentation. It was aged in one, two and three-year-old French barriques for an extended period. The final wine was blended, stabilised and bottled in January 2025.

TASTING NOTE

The 2024 Old Coach Road Nelson Merlot is smooth, supple and savoury. The nose has plum and cedar notes while the palate follows through with supple oak tannins and rich berry flavours. Enjoy with lamb tagine or fragrant aubergine curry. Delicious.

H. Seifried