

OLD COACH ROAD

BY THE SEIFRIED FAMILY

SUSTAINABLE WINEGROWERS

PINOT NOIR 2025

AWARDS

86 Points (4 Stars) - Sam Kim, Wine Orbit, January 2026

"It's sweetly fruited with spicy nuances, showing dark cherry, thyme, clove, and nutmeg notes on the nose.. The palate displays juicy fruit flavours, a supple texture, and fine tannins, making it balanced and lingering."

Sam Kim, Wine Orbit

TASTING NOTE

Ripe, juicy and succulent berry flavours shine. The wine has generous entry with gentle notes of violets, cedar and red currents. Smooth savoury tannins linger long after the wine has gone.

WINEMAKERS NOTE

The fruit in our 2025 Old Coach Road Nelson Pinot Noir comes from our Brightwater and Rabbit Island vineyards where the Pinot Noir vines are well over thirty years in age and are showing great maturity and depth of flavour.

Fruit was picked incrementally in March 2025 at the peak of flavour and phenolic ripeness. The de-stemmed fruit had a brief cold maceration period before individual parcels of fruit were inoculated for fermentation. Throughout fermentation plunging occurred twice daily and was tapered off to once daily as the fermentation finished. The young wine was drained to new, one and two-year-old French barriques for malolactic fermentation and barrel aging. The wine was stabilised and bottled January 2026.

THE VINEYARD

Our Brightwater vineyard lies about 15km from the coast and is nestled under the Richmond Ranges on the southern end of the Waimea Plains. The soil is a combination of rocks and river boulders, which is hard on farm equipment but vital for holding the warmth of Nelson's sun and ripening grapes. Low nutrient and water levels in the vineyard help to restrict plant vigour, producing fruit with lively, concentrated flavour.

Our Rabbit Island vineyard is situated on a wide river flat, about 1.5km from the sea, which helps moderate temperatures. The soil is gravelly sandy loam, which marks the sites of Māori kūmara (sweet potato) beds prior to European settlement in the early 1800s. The Māori transferred and spread fine gravel and sand over the land to provide suitable soils for their kūmara plantings. Scrub was burned to give ash and charcoal, which increased soil fertility and characteristic topsoil. This fertility is now considerably reduced due to modern farming.

WINE ANALYSIS

Vineyard: Seifried Brightwater and Rabbit Island vineyards

Date of Harvest: March 2025

pH of Wine: 3.72

T.A of Wine: 4.4g/L

Alcohol: 13.5%

Suitable for Vegetarian and Vegans: Yes

FOOD MATCH

Enjoy with smoky beef brisket or gently spiced lentil burgers.

Seifried Estate. 184 Redwood Road, Appleby, Nelson, New Zealand



seifried.co.nz



@seifriedestate

Sustainably accredited winegrowers

