

OLD COACH ROAD

BY THE SEIFRIED FAMILY

SUSTAINABLE WINEGROWERS

CHARDONNAY 2025

AWARDS

90 Points (4.5 Stars) - Sam Kim, Wine Orbit, May 2026

"Delightfully fruited and elegantly fragrant, the bouquet shows crunchy apple, fig, apricot, and nougat notes, followed by a silky smooth palate that's creamy and supple."

Sam Kim, Wine Orbit

TASTING NOTE

Creamy and nutty on the nose with sleek palate entry and loads of flavour, this Chardonnay won't disappoint. Notes of baked peach and custard with hints of cashew coming through on the palate.

WINEMAKERS NOTE

Careful canopy management and leaf removal around the fruit zone allowed the sun to fully ripen the grapes. After picking, the grapes were transported to the winery where they were gently de-stemmed and pressed. The juice was settled and fermented at a cool temperature to retain fruit aromas. On completion of the primary fermentation, 70% of the wine was aged in French oak for several months. Malolactic fermentation was then completed on 80% of the blend. The wine was blended, stabilised and bottled in May 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. To further enhance aromatics, we remove leaves to allow light penetration and air movement around the fruiting zone.

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 kumara (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 kumara 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. The soils are, however, very sandy and free-draining. The water table is relatively high, ensuring adequate underground water.

WINE ANALYSIS

Vineyard: Seifried Brightwater and Rabbit Island vineyards

Date of Harvest: Mid March 2025

pH of Wine: 3.47

T.A of Wine: 5.5g/L

Residual Sugar: <2g/L Dry

Alcohol: 13%

Suitable for Vegetarians and Vegans: Yes

FOOD MATCH

Enjoy with tasty herb roast chicken and caramelised roast root vegetables or with a butternut squash risotto with parmesan.

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Sustainably accredited winegrowers

