

OLD COACH ROAD

BY THE SEIFRIED FAMILY

SUSTAINABLE WINEGROWERS

RIESLING 2025

AWARDS

91 Points (4.5 Stars) - Sam Kim, Wine Orbit, February 2026

TASTING NOTE

Bright and bracing the Old Coach Road Riesling is vibrant, minerally and appealing. Tangerine and fragrant spring jasmine notes lift from the glass. The palate is beautifully posed with intensity, weight and minerally edgy acidity to balance natural sweetness.

"It's juicy and lively in the mouth, offering bright fruit flavours with a hint of sweetness, well supported by crisp acidity, finishing long and refreshing"

Sam Kim, Wine Orbit

WINEMAKERS NOTE

Our 2025 Old Coach Road Nelson Riesling brings the very best of both our Edens Road and Redwood Valley vineyards together. The two blocks bring different and complementary traits to the wine. Redwood Valley's clay soils bring textural complements while Edens Road's rocky soils bring aromatics and fruit flavours into focus.

Fruit was harvested, pressed and cool fermented. The Riesling had its ferment stopped just before dryness to bring a slight natural residual sweetness to the wine.

THE VINEYARD

The 2025 Old Coach Road Riesling is a blend from both our Edens Road and Redwood Valley vineyards. Edens Road Riesling fruit contributes approximately 77%, whole fruit from Redwood Valley is the remaining 23%.

Our Edens Road vineyard lies near the Wairoa River and is notable for its exceptionally stony soil. This site is 12km from the coast and is sheltered by the Richmond Ranges. These stony, free-draining soils, which are full of river rocks and boulders, are tough on farm equipment but vital in holding the warmth from the sun. This means the vines need to burrow to find water, which adds lovely minerality to the fruit flavour. Irrigation is key in this vineyard as moisture quickly moves down through the porous stone soil structure.

Our Redwood Valley vineyard is an unirrigated, gently sloping, north-facing clay site; the vines range in age from 10 to 30 years. Vertical shoot positioning helps to expose the berries to sunlight, thus getting maximum intensity and optimal ripeness. The clay holds moisture well, supporting deep root systems and producing fruit with good texture and complex flavours. To further enhance the aromatics, leaves were removed to allow light penetration and air movement around the fruiting zone.

WINE ANALYSIS

Vineyard: Seifried Edens Road and Redwood Valley vineyards Date of Harvest: Late March 2025

pH of Wine: 3.04

T.A of Wine: 7.0g/L

Residual Sugar of Wine: 14g/L

Alcohol: 13%

Suitable for Vegetarians and Vegans: Yes

FOOD MATCH

Enjoy with a tempura platter and fragrant dipping sauce, or try a hearty chicken laksa or fish cakes.



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



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Sustainably accredited winegrowers