



OLD COACH ROAD

Established 1978

NELSON PINOT GRIS 2017

Wine Analysis

Vineyard: Seifried Brightwater, Queen Victoria and Rabbit Island Vineyards

Sugar at Harvest: 21.3°Brix

Date of Harvest: Late March - Early April 2017

pH of Wine: 3.36

T.A of Wine: 7.0g/L

Residual Sugar of Wine: 3.6g/L

Suitable for Vegetarians and Vegans: Yes

“Soft, fruity and gentle fragrances of Gris with white peach, sweet pear and yellow apple suggestions; a whisper of white spice and light lees residue... Juicy, fresh, balanced and well made with flavours that reflect the nose...”

88 Points - Cameron Douglas, MS - November 2017

The Vineyard

The 2017 Old Coach Road Nelson Pinot Gris is a blend of several of our Pinot Gris vineyard blocks. This allows us to take advantage of the varying clones and nuances each site offers. The Brightwater Vineyard vines are grown in an extremely stony area of the vineyard where water and nutrient levels are low. This helps us to restrict the plants vigour and to crop at low levels. To further enhance the aromatics, leaves were removed to allow light penetration and air movement around the fruiting zone.

Our Queen Victoria vineyard is our new vineyard block located in the Motueka area. This young vineyard has six year old vines on very stony, free draining soils and produces bright, exuberant fruit characters.

The Rabbit Island vineyard is situated on a wide river flat. The soil is gravelly loam which is very sandy and free draining. These vineyards are about 1.5 kilometres from the sea which helps moderate temperatures.

Winemakers Note

We used separate parcels of Pinot Gris from our clay soiled vineyards and stony/silty blocks to blend a complex wine. The wine pulls together fruit from our varying Estate vineyards to make the best our terroirs have to offer.

Tasting Note

The 2017 Old Coach Road Nelson Pinot Gris is varietal and flavoursome. The nose has layers of floral notes and spice, while the palate is generous with quince, fresh ginger and apple characters. The wine is off-dry on the finish and well balanced with natural acidity.

