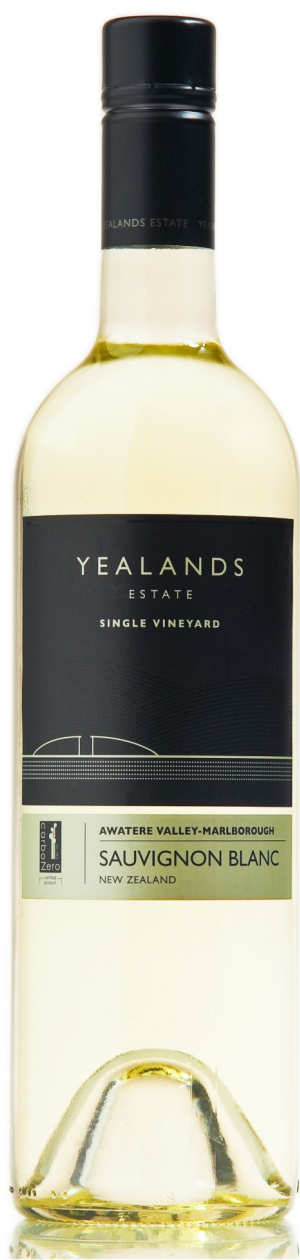




# YEALANDS ESTATE

## Yealands Estate Sauvignon Blanc 2012

In the harsh growing conditions of the Awatere Valley, Marlborough our low yielding vines produce wines with an intense varietal character. Subject to low rainfall, high sunshine cool nights and strong winds, we've nurtured the fruit from our Seaview Vineyard with low impact methods right through production in our leading edge carboNZero<sup>Cert™</sup> certified sustainable winery. This wine reflects our aim of becoming the most sustainable wine grower in the world, creating premium wines of intensity and purity, in complete harmony with the environment.



**Harvest date:** 22nd April - 3rd May 2012  
**Vineyard:** 100% Seaview Vineyard  
**Residual Sugar:** 3.6g/l

**pH:** 3.4  
**Alcohol:** 13%  
**Total Acidity:** 7.8

### Vintage

The 2012 vintage in Marlborough experienced a cooler spring with delayed bud burst, followed by damp conditions in the summer month of December that led to slow growth of the fruit. This created smaller bunches of fruit with intensity and concentrated flavour.

March proceeded to have at least eight weeks of settled, sunny weather with minimal rainfall. This, combined with reduced cropping, has turned 2012 into one of the best harvests we have experienced yet. Harvest started two weeks later than a 'typical' year and we were still harvesting Sauvignon Blanc, in pristine condition, into May. A longer ripening period on the vine, minimal disease pressure, settled weather and healthy canopies have all combined together to produce outstanding aromatic whites all bursting with purity and intensity of flavour.

### Winemaking

Five parcels from Donnelly's Block on our Seaview Vineyard were selected for this wine and were harvested individually over a period of two weeks. The fruit was crushed, de-stemmed then pressed gently prior to cold settling for 72 hours. The clear juice was then racked off and each parcel was fermented separately using three different yeasts. A long cool fermentation followed to capture and enhance the fruit flavours of blackcurrant and thyme. The parcels were then kept on lees for a period of two months, with some stirring to help gain texture and structure. The wine was then blended, stabilised and filtered prior to bottling.

### Winemaker Tasting Notes

Selected from five Sauvignon Blanc parcels on Donnelly's Block this aromatic wine shows lifted flavours of blackcurrant with underlying notes of wet stone and thyme. The palate is elegant yet full with sufficient weight and texture, which is balanced by the flinty minerality typical of the Seaview Vineyard. This wine is a fantastic match with creamy goat's cheese mesclun salad and fresh seafood like, Thai steamed mussels.

*Tamra Washington, Winemaker*