

Yealands

FAMILY WINES

MARLBOROUGH • NEW ZEALAND

THINK BOLDLY TREAD LIGHTLY

AND NEVER SAY IT CAN'T BE DONE – PETER YEALANDS

SINGLE VINEYARD SAUVIGNON BLANC

AWATERE VALLEY, MARLBOROUGH | 2014

Thinking differently is what we do at Yealands. Crafting award-winning wines in harmony with nature has seen us lead the world in sustainable winegrowing. But most importantly, it means great tasting wines which don't cost the earth.

TASTING NOTE

Bouquet: Shows pure fruit flavours of guava, blackcurrant leaf, fresh herbs, layered with bright citrus notes.

Palate: The palate is textured and elegant, with the distinctive mineral finish that our Estate Sauvignon Blanc is renowned for.

Food Match: Enjoy as an aperitif, also with freshly shucked oysters, prawns, green lip mussels and clams. Also matches brilliantly with a goats cheese salad.

Dietary Information: This wine is suitable for vegetarians, vegans and gluten free diets.

Cellaring Recommendation: Drink now or cellar 2-4 years.

VINTAGE SUMMARY

Clear, sunny days and cool nights produced the perfect ripening conditions leading up to a successful 2014 harvest. Apart from a limited period of unseasonal rain, the region remained very dry right throughout the summer months and into early autumn. In fact, we commenced harvest of most varieties at least one week early. All of the Sauvignon Blanc parcels coming from our Seaview Vineyard were in good condition right up until the time of harvest, and the resulting wine is showing the wonderful typicity that our Seaview vineyard is known for – highly aromatic fruit flavours of blackcurrant leaf and guava, vibrancy, purity and minerality.

VITICULTURE

Our Seaview Vineyard in the Awatere Valley is exposed to some of the toughest growing conditions in Marlborough; high sunshine and wind, cool nights and low rainfall which produces a smaller, thicker skinned berry with intense fruit flavours. This wine is a blend of two different blocks on the property – one warm, sheltered inland block and one coastal block. The wine brings together in harmony the diverse spectrums of both blocks; the warmer site contributing the expressive aromatics and the cooler site giving the mineral backbone and length.

WINEMAKING

Winemaker: Tamra Kelly-Washington

Harvest Date: 6th & 10th April 2014

Winemaking Analysis: Alc 13.0% pH 3.26 TA 7.4 RS 3.0g/l

Two parcels from the Seaview Vineyard were selected for this wine and were harvested individually over a period of two days. 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 two different yeasts. A long cool fermentation followed to capture and enhance the pure aromatics. 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.



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