YEALANDS
WINES
MARLBOROUGH ≈ NEW ZEALAND

Est.08.08.08

YEALANDS
Chardonnay
Hawke's Bay 2019

Our wine is inspired by the coast that surrounds us, so close to the ocean that our vines are often misted with sea spray. The beauty of our environment influences how we craft wine, respectful of nature and our land. Yealands believes in sustainable winemaking and creating thoughtfully crafted wines that work in harmony with our landscape.

Tasting Note

Bouquet
Layers of ripe peach, apricots, fresh melon and citrus with subtle hints of oak spices.

Palate
The palate combines ripe fruit, lees complexity and hints of lightly-toasted oak with a clean, elegant finish.

Food Match
Enjoy with roast chicken, raw or lightly cooked shellfish, and creamy pasta dishes.

Dietary Information
Suitable for vegetarians, vegans and a gluten free diet.

Cellaring Recommendation
Enjoy now, or cellar up to 3 years.

Vintage Summary

The 2019 growing season in Hawke's Bay was outstanding. The new year brought with it long, hot, sunny summer days with moderate-cool nights, perfect ripening conditions for Chardonnay.

The weather continued to remain favourable, allowing for fruit to be harvested without the pressure of rain.

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 26th March 2019

Winemaking Analysis: Alc 13.0% | pH 3.52 | TA 4.7 | RS 2.7g/l

The fruit was picked at ideal ripeness and gently pressed. The juice was settled and racked off solids then fermented with a range of vessels, temperatures and yeast strains to give complexity of aroma and mouth feel. After aging on yeast lees with regular stirring, and lightly oaked, the batches were racked, blended, stabilised and filtered prior to bottling.