

STATE OF

FLUX

Sauvignon Blanc

Awatere Valley | Marlborough 2018

This incredibly expressive and aromatic Sauvignon Blanc has been fermented and aged in very limited quantities using a concrete egg. The heat generated through fermentation combined with the shape of the vessel creates convection currents causing the lees to be in a constant state of flux.

Block features: Alluvial river terrace edge overlooking the Awatere River 11km inland from the coast.

Tasting Note

This Sauvignon Blanc spent 11 months in a concrete egg. The result is an incredibly fresh and lifted wine with a complex, weighty palate that is also mineral, with purity and presence.

Bouquet

Intense layers of tropical fruit, citrus and slate with undernotes of fresh herbs, snow-pea and black current leaf.

Palate

Concentrated and weighty, lingering fresh mineral finish.

Food Match

Goats Cheese, shellfish, cream based pasta dishes.

Dietary Information

Suitable for vegetarians, vegans and a gluten free diet.

Cellaring Recommendation

Enjoy now, or has the potential to cellar.

Viticulture

The growing season in Marlborough started out warm and dry, resulting in even flowering and ultimately balanced vines with the right amount of crop to get them through to harvest. The warm weather continued through Spring and Summer, with periodic rains which kept the vines hydrated throughout the growing season. This Sauvignon Blanc was selected from a site on our Brackenfield vineyard which is located right on the Awatere River. The soil is extremely hard, a mixture of river rocks and sand, and very free-draining. There was careful canopy management and reduced trimming due to the dry nature of the block to allow exposure of the bunches in the mornings, whilst still leaving some protection from the hot afternoon sun. The resulting fruit is intense and highly aromatic, with a mineral slaty drive.

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 25th March 2018

Winemaking Analysis: Alc 13.5% | pH 3.30 | TA 7.2 | RS 1.7 g/l

Upon arrival at the winery, the fruit was destemmed into a 1700L concrete egg fermenter and kept on gross lees for 11 months. Complex flavours have developed through continuous contact with lees and the resulting wine is incredibly fresh and lifted with a complex, weighty palate that is also mineral, with purity and presence.

yealands.co.nz

THINK SUSTAINABLY
DRINK RESPONSIBLY

STATE OF

FLUX

YEALANDS ESTATE



“ I love the purity of varietal expression that you get from fermenting and aging in the concrete eggs. Having spent 11 months on lees, the wines are complex, textural, yet beautifully fresh. Enjoy! ”

Nat. Christensen

Natalie Christensen
Chief Winemaker

