YEALANDS
WINES
MARLBOROUGH ≈ NEW ZEALAND

Est.08.08.08

YEALANDS

Chardonnay

Hawke's Bay 2021

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
Exhibits citrus, guava and honey suckle aromas, which combine seamlessly with the subtle toasty oak.

Palate
The palate is balanced nicely with ripe fruits and toasted oak, with an elegant fresh finish.

Food Match
Enjoy with roast chicken, oysters or fish and chips.

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

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

Vintage Summary

The 2021 growing season in Hawkes Bay was of exceptional quality; warm spring temperatures, brought forward flowering, but also meant for smaller crops. With very little disease pressure and with favourable weather conditions continuing through March, the fruit was able to be picked at optimal ripeness.

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 7th March - 3rd April 2021

Winemaking Analysis: Alc 13.5% | pH 3.29 | TA 5.9 | RS 5.1 g/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, the batches were racked, blended, stabilised and filtered prior to bottling.

NEW ZEALAND SUSTAINABLE WINEGROWING
TOITŪ CARBON ZERO PAS 2050 PRODUCT