

YEALANDS
WINES
MARLBOROUGH ≈ NEW ZEALAND



YEALANDS

Chardonnay

Marlborough 2024

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

Lifted aromas of white peach, green melon, and jasmine are layered with delicate notes of toasted oak and subtle oak spice.

Palate

The palate is structured and expressive, revealing stone fruit, citrus, and fennel, framed by well-integrated toasted oak. A textured finish follows, driven by long, complex mineral acidity.

Food Match

Enjoy with freshly shucked oysters, roast herby chicken, or grilled zucchini with lemon and dukkah.

Dietary Information

Suitable for vegetarians, vegans and a gluten free diet.

Cellaring Recommendation

Enjoy now, or cellar up to 3 years.

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 12th March 2024

Winemaking Analysis: Alc 12.5% | pH 3.41 | TA 5.8 | RS 4.4 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 mouthfeel.

After aging on yeast lees with regular stirring, the batches were racked, blended, stabilised and filtered prior to bottling.