YEALANDS
WINES
MARLBOROUGH ≈ NEW ZEALAND

Est.08.08.08

YEALANDS

Merlot

Hawke's Bay 2018

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

Concentrated notes of plum, dark berries and underlying cassis and warming spice.

Palate

The palate is soft with finely balanced supple tannins and a rich lingering finish.

Food Match

Enjoy with barbequed red meats, hearty stews or dark chocolate.

Dietary Information

Suitable for vegetarians, vegans and a gluten free diet.

Cellaring Recommendation

Enjoy now, or cellar up to 3 years.

Vintage Summary

The growing season in Hawke's Bay started out warm and relatively dry. An early summer lead to a very hot January and February. Weather was challenging for the first few weeks of March, with a significant rain event causing localized flooding in some areas. By April the weather favoured later ripening varieties such as Merlot, Cabernet and Syrah.

This Merlot was picked in excellent condition, achieving ripe tannins and concentrated flavour.

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 25th March - 5th April 2018

Winemaking Analysis: Alc 13.0% | pH 3.56 | TA 5.3 | RS 2.2 g/l

The low yielding Merlot was harvested and de-stemmed directly into a mixture of open and closed fermenters. A traditional warm fermentation followed with regular pump overs to help craft a wine with elegance and balance. The fruit remained on skins after fermentation to build structure and mouthfeel, it was then gently pressed, settled and racked to stainless steel tanks to undergo malolactic fermentation. After aging with a range of oak, it was then blended, stabilised and filtered prior to bottling.