YEALANDS
WINES
MARLBOROUGH ≈ NEW ZEALAND

Est.08.08.08

YEALANDS
Merlot

Hawke's Bay 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

Intense aromas of ripe plum and dark cherry are layered with underlying notes of warm spice and berry compote.

Palate

The palate is smooth and refined, with beautifully integrated tannins and a lingering, generous finish.

Food Match

Enjoy with grilled red meats, hearty mushroom dishes or dark chocolate.

Dietary Information

Suitable for vegetarians, vegans and a gluten free diet.

Cellaring Recommendation

Enjoy now, or cellar up to 2 years.

Vintage Summary

The 2024 growing season delivered warm, dry conditions with cool nights. This produced rich, concentrated Merlot with balanced acidity and tannin.

Winemaking

Winemaker: Natalie Christensen
Vineyard: Kereru Vineyard
Harvest Date: March 14th - April 14th 2024
Winemaking Analysis: Alc 13% | pH 3.71 | TA 4.46 | RS 2.7g/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.

NEW ZEALAND SUSTAINABLE WINEGROWING