

YEALANDS
WINES
MARLBOROUGH ≈ NEW ZEALAND



YEALANDS Rosé

Marlborough 2025

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

Aromatically, this wine is bright and lifted, with a bouquet of yellow peach, fresh summer berries and subtle floral tones.

Palate

The palate is finely textured and well-rounded, concentrated flavours of juicy stone fruits and red berries. A chalky mineral edge and vibrant acid gives the wine structure and length, leading to a crisp and refreshing finish.

Food Match

Delicious on its own, or enjoy with grilled peach and prosciutto salad, sesame-crusted tuna with a soy dressing, or a creamy raspberry and white chocolate tart.

Dietary Information

Suitable for vegetarians, vegans and a gluten free diet.

Cellaring Recommendation

Enjoy now, or cellar up to 2 years.

Vintage Summary

2025 was a generous season both in vineyard and glass. Yields across our Seaview vineyards and Marlborough were above average, a great follow-up to 2024's lighter vintage. A strong flowering and classic Indian summer with balanced warmth and rainfall ensured healthy vines and steady ripening. Cooler January days paired with warm late summer nights boosted flavor and acidity. Fruit concentration and quality were standout features, reflecting the resilience of our coastal vineyards, the season's exceptional growing conditions, and the careful vineyard work by our growers to balance yields and optimise flavour development.

Vintage 2025 delivers wines with weight, finesse, vibrant aromatics, and pure, signature Yealands character. We can't wait to share them!

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 5th March - 5th April 2025

Winemaking Analysis: Alc 12.5% | pH 3.34 | TA 6.25 | RS 3.4 g/l

Individual parcels of fruit were harvest, destemmed and gently pressed. The juice was then left to settle in tank for 48 hours, where it was racked prior to fermentation. A long, cool fermentation, using a range of yeasts to capture the bright, fresh fruit characters. The individual parcels were then blended, stabilised and filtered prior to bottling.