

YEALANDS
WINES
MARLBOROUGH  NEW ZEALAND

YEALANDS Sauvignon Blanc Marlborough 2023

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

The nose is enticing with vibrant fresh herbs, passionfruit and mandarin aromas.

Palate

The palate is brimming with pure fruit and bright fresh acidity, that leads into a complex and mineral finish.

Food Match

Fish & chips, fresh oysters and BBQ prawns

Dietary Information

Suitable for vegetarians, vegans and a gluten free diet.

Cellaring Recommendation

Enjoy now, or cellar up to 2 years.

Vintage Summary

Marlborough experienced rather high rainfall during the growing season, resulting in high moisture levels throughout the vineyard. Dewy mornings combined with good crops created a sense of nervousness heading into vintage. However, the weather remained stable, which meant we could pick our fruit when desired and the concentration and health of the fruit was outstanding.

The resulting wine is showing the wonderful hallmarks that our Marlborough vineyards are known for – highly concentrated fruit flavors, with underlying purity and minerality.

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 26th March - 13th April 2023

Winemaking Analysis: Alc 12.5% | pH 3.26 | TA 7.57 | RS 4 g/l

The grapes were harvested in ideal condition, picking at the point of optimum flavour development. Parcel of grapes were picked and fermented separately, allowing us to enhance varietal character using carefully selected yeast strains. A long, cool fermentation took place to retain purity of flavours. The wine was then blended, stabilised and filtered prior to bottling.

