

YEALANDS

WINES

MARLBOROUGH ≈ NEW ZEALAND

YEALANDS Lighter Sauvignon Blanc Marlborough 2019

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

Shows lifted notes of citrus blossom, elderflower, passionfruit and guava, underpinned with aromas of fresh citrus and herbs.

Palate

The palate is full and lively with juicy tropical fruit that is balanced with a long, fresh mineral finish.

Food Match

Enjoy with seafood, chicken, salads and pastas.

Dietary Information

Suitable for vegetarians, vegans and a gluten free diet.

Cellaring Recommendation

Enjoy now, or cellar up to 2 years.

Vintage Summary

The 2019 growing season in Marlborough was a hot and dry one. We received small amounts of rain around the end of December, but then no further until late February. These rain events had very little impact on soil moisture levels, but helped to replenish our rivers, setting us up nicely to see us through to harvest. Vintage started mid-March and it provided us with incredibly stable weather. This meant we could pick blocks at their optimum ripeness.

The resulting wine is showing the wonderful hallmarks that our Awatere and Wairau vineyards are known for – highly aromatic fruit flavors of passionfruit and fresh herbs, with underlying purity and minerality.

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 9th - 14th March 2019

Winemaking Analysis: Alc 9.5% | pH 3.16 | TA 7.5 | RS 7.4g/l

Carefully selected parcels of Sauvignon Blanc from our Awatere and Wairau Valley vineyards were used to craft this wine. The vines were carefully managed to reach ideal balance and flavor concentration at lower sugar levels, producing a naturally lighter in alcohol wine.

At the winery, the fruit was destemmed and gently pressed. The juice was cold settled for 72 hours, after which the clear juice was racked off, followed by a long cool fermentation in stainless steel to capture and enhance the fruit flavours.

Each of the individual parcels were fermented separately using a range of selected yeasts to enhance varietal characters. The wine was then blended, stabilised and filtered in preparation for bottling.



yealands.co.nz

THINK SUSTAINABLY
DRINK RESPONSIBLY

