

YEALANDS

WINES

MARLBOROUGH ≈ NEW ZEALAND

## YEALANDS Lighter Sauvignon Blanc Marlborough 2020

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

Generous with young grapefruit, passionfruit flower and candied mango, underpinned with aromas of fresh herbs, juicy pineapple and snow pea.

#### 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

We were incredibly lucky to be granted permission to create these wines during the global pandemic crisis. For this reason, our 2020 wines carry some very unique memories.

The 2020 growing season was very dry, which meant disease pressure was low and some timely light rains kept just enough water flowing in our rivers. We had a classic Marlborough autumn with warm days and cool nights, which created this season's Sauvignon Blanc with our signature fresh natural acidity and intense fruit flavours. We had fairly stable weather during Sauvignon Blanc flowering, with a small amount of rain affecting some of the later flowering areas, resulting in lighter crops and intense flavours.

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:** 20th March - 8th April 2020

**Winemaking Analysis:** Alc 9.5% | pH 3.11 | TA 7.5 | RS 4.6g/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 flavour concentration at lower sugar levels, producing a 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.



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THINK SUSTAINABLY  
DRINK RESPONSIBLY

