

YEALANDS

WINES

MARLBOROUGH ≈ NEW ZEALAND

## YEALANDS Sauvignon Blanc Rosé 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

Bright and crisp with notes of citrus, underpinned by herbs and blackcurrant.

#### Palate

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

#### Food Match

Enjoy with seafood, barbequed chicken and salads.

#### Dietary Information

Suitable for vegetarians, vegans and a gluten free only 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 rain 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 in mid-March and it provided us with incredibly stable weather. This meant we could pick blocks at their optimal ripeness.

The resulting wine is showing the wonderful typicity that our Awatere vineyards are known for – highly aromatic fruit flavors, vibrancy, purity and minerality

### Winemaking

**Winemaker:** Natalie Christensen

**Harvest Date:** 23rd March - 15th April 2019

**Winemaking Analysis:** Alc 12.5% | pH 3.21 | TA 7.0 | RS 3.8g/l

Parcels of Sauvignon Blanc from the Awatere Valley were selected to blend this wine. Individual parcels were harvested when the fruit was at optimal ripeness over a period of 23 days. The fruit was de-stemmed 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 fruit flavors. Each of the individual parcels were fermented separately using a range of specially selected yeasts to enhance varietal aromatics and structure.

A splash of Merlot was added from one of our Hawke's Bay vineyards to give the attractive pink hue. Once blended, the wine was stabilized and gently filtered prior to bottling.



[yealands.co.nz](http://yealands.co.nz)

THINK SUSTAINABLY  
DRINK RESPONSIBLY

