

YEALANDS

WINES

MARLBOROUGH ≈ NEW ZEALAND



YEALANDS

Sauvignon Blanc Blush

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 Bouquet is bright and fresh with notes of citrus and underlying herb and blackcurrant flavours.

Palate

The palate is lively with pure fruit and fresh acidity, 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

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.

This resulted in a wine with concentrated flavours, with underlying purity and minerality.

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 26th March - 19th April 2023

Winemaking Analysis: Alc 12.5% | pH 3.37 | TA 7.38 | RS 4.2g/l

Parcels of Sauvignon Blanc from Marlborough were selected to make this wine. The fruit was harvested, destemmed and gently pressed. The clear juice then underwent a long, cool fermentation in stainless steel tanks, using a range of yeasts to help enhance varietal characters. A splash of Merlot was added to help give the wine the attractive pink hue. Once blended, the wine was stabilised and gently filtered prior to bottling.

yealands.co.nz

THINK SUSTAINABLY
DRINK RESPONSIBLY