



YEALANDS RESERVE

Pinot Gris

— 2022

With bees buzzing and butterflies flourishing in the vines, our coastal home produces wines bursting with flavour.

Beautifully biodiverse. An abundance of flavour.

Tasting Note

Bouquet: Brimming with concentrated notes of stone fruits, pear and fresh fig.

Palate: The palate is generous, showing a wonderful balance between fruit sweetness and acidity, with a mineral finish..

Food Match: Enjoy with poultry and mushroom dishes such as creamy pasta with porcini.

Dietary Information: Suitable for vegetarians, vegans and a gluten free diet.

Cellaring Recommendation: Enjoy now, or cellar up to 3 years.

Vintage Summary

Vintage 2022 was an exciting classic Marlborough harvest. A warm Spring secured good fruit set throughout the region. Some challenging weather in February was rewarded with clear warm days throughout harvest. The cool crisp nights and warm days in March retained vibrant acidity while allowing flavours to develop fully. A slow and steady ripening resulted in beautifully intense and structured wines.

This resulted in a Pinot Gris that is focused, with lifted aromatics and a beautiful, concentrated mouthfeel.

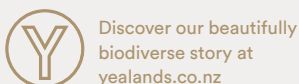
Winemaking

Winemaker: Natalie Christensen

Harvest Date: 7th - 9th April 2022

Winemaking Analysis: Alc 13.0% | pH 3.58 | TA 6.29 | RS 3.3g/l

Carefully selected Pinot Gris blocks were individually harvested, destemmed and gently pressed. After cold settling for 72hours, the clear juice was racked into stainless steel tanks for long, cool fermentation. After spending three month on lees to build texture and weight, the wine was then blended, stabilised and filtered prior to bottling.



BEAUTIFULLY
BIODIVERSE