

YEALANDS RESERVE Pinot Gris

— 2024

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: Elegant aromatics of pear drop, mandarin and fresh Jasmine.

Palate: The palate is textural, with excellent fruit sweetness and lingering minerality.

Food Match: Enjoy with grilled halloumi, Asian cuisine, chicken and pasta dishes.

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

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

Vintage Summary

Vintage 2024 was another one for the history books, with a hot, dry summer and low rainfall impacting the Marlborough region. Its a year that can be celebrated for its outstanding quality. Several factors contributed to lower yields, with early spring frosts, cooler temperatures during flowering, and prolonged dry conditions and water restrictions throughout summer and the harvest period. The unique seasonal conditions of vintage 2024 have produced wines of exceptional quality and showing the wonderful hallmarks that our Marlborough vineyards are known for - highly concentrated flavours, with underlying purity and minerality. We are excited to share them with the world.

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 7th - 27th March 2024

Winemaking Analysis: Alc 13.0% | pH 3.3 | TA 6.5 | RS 3.6g/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.

