

YEALANDS RESERVE Sauvignon Blanc

— 2023

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: The nose is enticing and lively filled with aromas of perfumed blackcurrant leaf, key lime, fresh herb and passionfruit.

Palate: The palate is complex, with layers of fruit sweetness, citrus drive and a mineral finish.

Food Match: Enjoy with seafood such as prawns, mussels or fish.

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

The resulting wine is showing the wonderful hallmarks that our Marlborough vineyards are known for – highly concentrated fruit flavors, with underlying purity and minerality.

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 23rd March - 12th April 2023

Winemaking Analysis: Alc 12.5% | pH 3.38 | TA 8.38 | RS 4.1g/l

Carefully selected parcels of Sauvignon Blanc from our Seaview vineyard in the Awatere Valley were used to create this wine. The perfect weather conditions allowed the fruit to be harvested with ideal ripeness and flavour.

At the winery the fruit was gently pressed, and juice settled to remove solids. The clear juice underwent fermentation in various temperature controlled stainless steel tanks using a range of selected yeasts to capture and enhance the wines varietal characters. The wine was then blended, stabilised and filtered in preparation for bottling.

