

YEALANDS RESERVE Sauvignon Blanc

— 2025

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 intense and pure, abundant with passionfruit, zesty lime and a lift of freshly cut herbs.

Palate: Juicy and concentrated, delivering layers of tropical fruit and citrus framed by bright herbal notes. A vibrant acidity drives the palate to a long, crisp and refreshing finish.

Food Match: This wine matches beautifully with seared scallops or a classic seafood platter. It also pairs well with seasonal greens such as asparagus, creamy goats cheese, or roast pork with apple and fennel.

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

Cellaring Recommendation: Enjoy now, or cellar up to 2 years.

Vintage Summary

2025 was a season of generosity - both in the vineyard and in the glass. Across our Seaview vineyards in the Awatere Valley and throughout Marlborough, we were fortunate to see yields above the long-term average, a welcome contrast to the lighter 2024 vintage.

An excellent flowering set the stage for the season, followed by a classic Indian summer. Warm but not excessive heat, combined with well-timed rainfall, kept canopies healthy and supported even, steady ripening. A cooler spell in January was balanced by optimal conditions through late summer and early autumn, with warm days and cool nights enhancing flavour development and acid retention.

Fruit concentration and quality were standout features, reflecting the resilience of our coastal vineyards, the season's exceptional growing conditions, and the careful vineyard work by our growers to balance yields and optimise flavour development.

Vintage 2025 has delivered wines with both weight and finesse - showcasing vibrant aromatics, purity of flavour, and the hallmark expression we strive for at Yealands. We can't wait to share them.

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 20th - 27th March 2025, 100% Seaview, Awatere Valley

Winemaking Analysis: Alc 12.5% | pH 3.23 | TA 7.56 | RS 3.0g/l

Carefully selected parcels of fruit was harvested and gently pressed in to stainless steel tanks, where the juice was cold settled for 48 hours before being carefully racked. A range of yeast strains were selected, to help enhance specific varietal aromas and a cool fermentation temperature is used to further preserve the fresh aromatics and fruit purity. Post fermentation, the wine was racked, aromatics and fruit purity. Post fermentation, the wine was racked, blended, stabilised and balanced before filtering.

