

# YEALANDS RESERVE Sauvignon Blanc

— 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:** Enticing and lively filled with aromas of fresh herbs, perfumed blackcurrant bud, passionfruit, guava and underlying sweet citrus.

**Palate:** Textured and complex with a citrus drive and layers of fruit sweetness and herbal characters, with a mineral finish creating great length.

**Food Match:** Grilled prawns or a classic seafood platter. Also green salads, asparagus, goats cheese, or grilled chicken with herb seasoning.

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

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

## Vintage Summary

Vintage 2024 was another one for the history books, with a hot, dry summer and low rainfall impacting the Marlborough region. It's 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:** 25th March - 1st April 2024

**Winemaking Analysis:** Alc 13.0% | pH 3.13 | TA 7.52 | RS 3.7g/l

Carefully selected parcels of fruit were 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, blended, stabilised and balanced before filtering.

