

YEALANDS

ESTATE WINES

MARLBOROUGH ≈ NEW ZEALAND



BLOCK L5 SINGLE BLOCK SAUVIGNON BLANC

AWATERE VALLEY, MARLBOROUGH | 2019

Thinking differently is what we do at Yealands. Crafting award-winning wines in harmony with nature has seen us lead the world in sustainable winegrowing. But most importantly, it means great tasting wines which don't cost the earth.

Our Single Block wines are the purest expression of our land, showcasing the distinctive flavours from individual vineyard blocks.

TASTING NOTE

Bouquet: Pure, lifted aromas of wild thyme and citrus and mineral notes characterise the nose.

Palate: The palate is rich and textured, defined by the mineral flavours that give the wine exceptional length.

Food Match: Clams, freshly shucked oysters, asparagus dishes, goats cheese salad.

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

Cellaring Recommendation: Enjoy now, or cellar 2-4 years.

BLOCK CHARACTERISTICS

Vineyard: Seaview Vineyard, Awatere Valley, Marlborough

Soil: Wind-blown loess

Elevation: 69m above sea level

Aspect: North facing slope next to the coast

Distance from the Ocean: 900m

Taste Profile: The L5 Block is situated in a very exposed area right on the coastline of our Seaview Vineyard. It is the coolest, most extreme site on the vineyard and the subsequent wine reflects this terroir - mineral, salty, crushed oyster shell and wet stone are just a few of the flavours that characterise this unique wine.

VINTAGE

The 2019 growing season in Marlborough was a hot and dry one. We received small amounts of rain around the end of December; but then no further rain until late February. These rain events had very little impact on soil moisture levels, but helped to replenish our rivers, setting us up nicely to see us through to harvest. Vintage started mid-March and it provided us with incredibly stable weather with fruit that was full of flavour, naturally balanced acidity and lovely weight.

Our L5 Sauvignon Blanc parcel was picked at optimal ripeness, showing the intense flavours and aromas that the wine is known for.

VITICULTURE

Viticulturist: David Sheard

Vine Age: Planted in 2005

Irrigation: Monitored daily with soil moisture probes

Nutrition: Seaweed, compost and mulching. Given the proximity to the ocean and off shore breezes, vine nutrition is carefully monitored to avoid undue stress on the vines.

WINEMAKING

Winemaker: Natalie Christensen

Harvest Date: 8th April 2019

Winemaking Analysis: Alc 13.0% pH 3.16 TA 7.2 RS 3.0g/l

The clean, ripe fruit picked from our L5 Block was de-stemmed, chilled and gently pressed off to settle in a small stainless steel tank for 48 hours. The clear juice was racked off and warmed before being inoculated with yeast selected for achieving pure fruit expression. A long, cool fermentation took place over 21 days. Once fermentation was complete, the wine was racked, stabilised and filtered before bottling.

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