

SINGLE BLOCK L5

YEALANDS
ESTATE WINES
MARLBOROUGH ≈ NEW ZEALAND

Sauvignon Blanc — 2024

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.

TASTING NOTES

Bouquet: Pure and expressive showing vibrant notes of kaffir lime leaf, jalapeno skin and snow pea.

Palate: The palate is rich and textured, with flavours of fresh lime and herbs, and a salty mineral finish that give the wine exceptional length.

Food Match: Seafood such as fresh oysters or grilled snapper, green salads, asparagus, or chicken dishes.

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

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

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

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.

WINEMAKING

Winemaker: Natalie Christensen.

Harvest Date: 25th March 2024

Winemaking Analysis:

Alc 13.0% pH 3.44

TA 7.26 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, stabilized and filtered before bottling.

