

# YEALANDS

ESTATE WINES

MARLBOROUGH ≈ NEW ZEALAND



## BLOCK S1 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:** Notes of blackcurrant leaf and ripe stonefruit.

**Palate:** Scented and textural, our S1 Sauvignon Blanc expresses the unique terroir through flavours of ripe nectarine and pineapple with great texture, and bright, flinty acidity.

**Food Match:** Enjoy with both fresh and cooked seafood dishes including freshly shucked oysters, prawns, green lipped mussels and creamy scallops.

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

**Cellaring Recommendation:** Enjoy now, or cellar 3 years.

### BLOCK CHARACTERISTICS

Vineyard: Seaview Vineyard, Awatere Valley, Marlborough

Soil: Wind-blown loess

Elevation: 42 - 95m above sea level

Aspect: North facing slope on a gentle plateau

Distance from the Ocean: 400m

**Taste Profile:** Our S1 block Sauvignon Blanc comes from a sun soaked site, moderated by cool, coastal breezes on our Seaview Vineyard. The subsequent style and flavours reflect this terroir, with flavours of ripe nectarine and a lush, full palate balanced by mouth-watering mineral acidity.

### 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 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 in mid-March and it provided us with incredibly stable weather with fruit that was full of flavour, naturally balanced acidity and lovely weight.

Our S1 Sauvignon Blanc parcel was picked at perfect ripeness, allowing the wine to show the classic flavours and aromas that the wine is known for.

### VITICULTURE

**Viticulturist:** David Sheard

**Vine Age:** Planted in 2007

**Irrigation:** Monitored daily with soil moisture probes.

**Nutrition:** Seaweed, compost and mulching.

### WINEMAKING

**Winemaker:** Natalie Christensen

**Harvest Date:** 8<sup>th</sup> April 2019

**Winemaking Analysis:** Alc 12.5% pH 3.23 TA 7.1 RS 3.3g/l

The carefully harvested fruit from our S1 block was de-stemmed, chilled and gently pressed. The juice was cold settled for 72 hours, after which the clear juice was racked off. A long, cool fermentation with a specialist Sauvignon Blanc yeast followed to capture and enhance the distinctive fruit flavours created by the S1 block. Once fermentation was complete, the wine was racked, stabilised and filtered before bottling.

[www.yealands.co.nz](http://www.yealands.co.nz)

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