

# SINGLE BLOCK S1

YEALANDS  
ESTATE WINES  
MARLBOROUGH ≈ NEW ZEALAND

## Sauvignon Blanc — 2025

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.

### TASTING NOTES

**Bouquet:** The nose is pure and expressive, revealing vibrant passionfruit, tropical fruit, and grapefruit aromas, underscored by slaty minerality alongside subtle blackcurrant leaf and herbal notes.

**Palate:** Concentrated and elegant, with fruit flavours that reflect the bouquet—tropical fruit, citrus, and herbal nuances. A lively acidity combined with a mineral-driven, saline finish gives the wine exceptional concentration, freshness, and length.

**Food Match:** Freshly shucked oysters, creamy lemon risotto served alongside fresh burrata, or grilled chicken with lemon or herb-based sauces.

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

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

### VITICULTURE

**Viticulturist:** David Sheard

**Vine Age:** Planted in 2007

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

**Nutrition:** Seaweed, compost and mulching

### BLOCK CHARACTERISTICS

**Vineyard:** Seaview Vineyard, Awatere Valley, Marlborough

**Soil:** Wind-blown loess

**Elevation:** 125 - 160m above sea level

**Aspect:** North facing gentle undulating slopes

**Distance from the Ocean:** 4500m

### WINEMAKING

**Winemaker:** Natalie Christensen

**Harvest Dates:** 19th March 2025

**Winemaking Analysis:**

**Alc** 12.5.0% **pH** 3.43

**TA** 7.88 **RS** 2.5g/l

The carefully selected fruit from our S1 Block was harvested and then gently pressed once at the winery. The juice was cold settled for 72 hours, after which the clear juice was racked to a stainless steel tank. A long, cool fermentation with specialist Sauvignon Blanc yeasts followed, to capture and enhance the distinctive fruit flavours created from this block. Once fermentation was complete, the wine was racked, stabilised and filtered prior to bottling.



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