

SINGLE BLOCK S1

YEALANDS
ESTATE WINES
MARLBOROUGH ≈ NEW ZEALAND

Sauvignon Blanc — 2023

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 showing vibrant herbal and blackcurrant leaf notes, with underlying ripe citrus notes.

Palate: Our S1 Sauvignon Blanc is elegant and textural, it shows great concentration and length, with a mineral finish.

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 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: 42 - 95m above sea level .

Aspect: North facing slope on a gentle plateau.

Distance from the Ocean: 4000m

WINEMAKING

Winemaker: Natalie Christensen.

Winemaking Analysis:

Alc 13% pH 3.27

TA 7.33 RS 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.

