

YEALANDS

ESTATE

SINGLE VINEYARD



Grüner Veltliner

— 2019

Our Seaview Vineyard in the Awatere Valley is one of New Zealand's most coastal vineyards. Breath-taking vistas of rolling hills and wild coastline define our wines. The strong offshore winds encourage the grapes to grow small with thickened skins and wonderfully concentrated characteristics. Yealands Estate Single Vineyard wines are the truest expression of our coastal location, showcasing our unique environment and diversity of flavours across this singularly incredible vineyard.

Tasting Note

- Bouquet:** Shows lifted notes of stone fruit, honey and freshly ground white pepper.
- Palate:** The palate is rich and multi-layered with notes of pepper and spice, which integrates well with fine mineral acidity.
- Food Match:** Extremely versatile especially with Asian cuisine, seafood, chicken and pork.
- Dietary:** Suitable for vegetarians, vegans and a gluten free diet.
- Cellaring:** Enjoy now, or cellar 2-4 years.

Vintage Summary

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 Single Vineyard Grüner Veltliner was picked at optimal ripeness, resulting in a wine with intense varietal characters and an approachable, lingering palate

Viticulture

Our Seaview Vineyard in the Awatere Valley is exposed to some of the toughest growing conditions in Marlborough; high sunshine and wind, cool nights and low rainfall which produces a smaller, thicker skinned berry with intense fruit flavours.

Our parcel of Grüner Veltliner is located on a sheltered north facing slope, on our Seaview vineyard. The soil is predominantly windblown loess.

Winemaking

- Winemaker:** Natalie Christensen
- Harvest Date:** 29th March 2019
- Winemaking Analysis:** Alc 13% | pH 3.24 | TA 5.5 | RS 2.4 g/l

The low cropping vines were harvested in excellent condition. The fruit was destemmed and pressed, where the free run juice was separated from the pressings into stainless steel tanks.

The juice was then left on cold and settled for 72 hours, after which the clear juice was racked into a concrete egg, a seasoned 1000L French oak barrel, and a stainless steel tank for fermentation and added complexity. The portion fermented in concrete egg and the extended time on lees has created a complex mineral texture. Post fermentation the wine was blended, stabilised and filtered prior to bottling.



AWATERE VALLEY • MARLBOROUGH

