YEALANDS
ESTATE
SINGLE VINEYARD

P.G.R.
— 2022

SEAVIEW VINEYARD

AWATERE VALLEY • MARLBOROUGH

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:	Aromas of white peach, exotic fruits and lychee, with underlying ginger flower aromas.
Palate:	The palate is plush and silky, with a wonderful balance between texture, fruit weight and acidity.
Food Match:	Beautifully matched with all Asian cuisine, seafood, chicken and pork dishes.
Dietary:	Suitable for vegetarians, vegans and a gluten free diet.
Cellaring:	Drink now or cellar 2-4 years.

Vintage Summary

Vintage 2022 was an exciting, classic Marlborough vintage. A warm Spring secured good fruit set throughout the region. Some challenging weather in February was balanced with clear warm days throughout harvest. The cool crisp nights and warm days in March retained vibrant acidity while allowing flavours to develop fully.

The resulting wine is showing the wonderful hallmarks that our Awatere vineyards are known for – highly concentrated fruit flavours, with underlying purity and minerality.

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. The cool site regularly commences harvest up to one week later than other sub regions. All three of these aromatic varieties sit on sheltered, north facing slopes. The soil is predominantly windblown loess.

Winemaking

Winemaker:	Natalie Christensen
Harvest Date:	4th March 2022
Varieties:	Pinot Gris 50% Riesling 27% Gewürztraminer 23%

Winemaking Analysis: Alc 12.5% | pH 3.39 | TA 6.29 | RS 4.4 g/l

Fruit from different areas in the Seaview Vineyard were selected for this wine and harvested together. The fruit was then gently pressed prior to cold settling for 72 hours. The clear juice was racked off and fermented using a specially selected yeast to enhance varietal character. A long cool fermentation followed to capture and enhance the pure aromatics. The wine was then balance, stabilised and filtered prior to bottling.

TOITŪ CARBON ZERO ISO 14064-1 ORGANISATION
NEW ZEALAND SUSTAINABLE WINEGROWING