

# YEALANDS

ESTATE

## SINGLE VINEYARD



# P.G.R.

— 2025

Our Seaview Vineyard in the Awatere Valley is one of New Zealand's most coastal vineyards. Breathtaking 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:** The bouquet is bright and inviting, with attractive notes of stone fruits and Nashi Pear. It shows aromas of; white peach, ginger and citrus, with a perfumed and spiced lift.
- Palate:** The palate is refreshing and vibrant with a wonderful balance between fruit sweetness, minerality and a zesty, citrusy backbone, creating a wine with exceptional length and texture.
- Food Match:** Chicken Tagine with apricot & almonds, pork belly with apple glaze, coconut fish curry, pear & blue cheese salad, or baked brie with honey
- Dietary:** Suitable for vegetarians, vegans and a gluten free diet.
- Cellaring:** Drink now or cellar for 2-4 years.

### Vintage Summary

2025 was a season of generosity, both in the vineyard and in the glass. An excellent flowering set the stage for the season, followed by a classic Indian summer. Warm but not excessive heat, combined with well-timed rainfall kept canopies healthy, and supported even, steady ripening. A cooler spell in January was followed by optimal conditions through late summer and early autumn, with warm days and cool nights enhancing flavour development and acid retention.

Vintage 2025 has delivered wines with both weight and finesse, showcasing vibrant aromatics, purity of flavour, and the hallmark expression we strive for at Yealands.

### 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.

### Winemaking

**Winemaker:** Natalie Christensen

**Harvest Date:** 2025

**Winemaking Analysis:** Alc 13.0% | pH 3.34 | TA 5.53 | RS 4.6g/l

Pinot Gris, Gewurztraminer and Riesling from different blocks on our Seaview vineyard were selected for this wine. The fruit was then gently pressed prior to cold settling for 72 hours. The clear juice was then racked to stainless steel tank for ferment. Specially selected yeasts were chosen to enhance varietal character, along with a cool fermentation temperature to capture and enhance the pure aromatics. Post ferment wine was racked and allowed to sit on light lees to harmonise and promote the textural elements. The wine was then balanced, stabilised and filtered prior to bottling.



AWATERE VALLEY • MARLBOROUGH