

YEALANDS

ESTATE

SINGLE VINEYARD



Pinot Gris

— 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:** Brimming with pear drop, fig and white nectarine characters with subtle spice.
- Palate:** The palate is generous and perfectly balanced with a lingering finish.
- Food Match:** Perfect with cheese boards, chicken or pork dishes.
- Dietary:** Suitable for vegetarians, vegans and a gluten free diet.
- Cellaring:** Drink now or cellar 3 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 rain 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. The Pinot Gris from this vintage is showing pear drop, fig and white nectarine characters, with a textured, balanced 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. The cool site regularly commences harvest up to one week later than other sub regions. This aromatic variety sits on a sheltered, north facing slope. The soil is predominantly windblown loess.

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 25th - 29th March 2019

Winemaking Analysis: Alc 13% | pH 3.34 | TA 5.4 | RS 3.4g/l

Individual parcels of Pinot Gris were harvested over a five day period. The fruit was de-stemmed and pressed gently and cold settled for 48 hours. The clear juice was then racked to a mixture of stainless steel tanks and French oak barrels. Each parcel was fermented separately using a range of selected yeasts to enhance varietal characters.

Following fermentation, the barrel portion was lees stirred for 6 months to add further complexity and texture to the wine. The wine was then blended, stabilised and filtered prior to bottling.

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