

YEALANDS

ESTATE

SINGLE VINEYARD



Pinot Gris

— 2021

Our Seaview Vineyard in the Awarere 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 2-4 years.

Vintage Summary

This is the earliest harvest on record since our inception. There were late spring frosts in Marlborough and some challenging weather over the flowering period, which resulted in moderate crops throughout the region. These moderate crops, coupled with a warm and stable end to the growing season, set us up for an early start with stunning fruit. We had clear warm days throughout March, so we could pick at our leisure, without any pressure from the elements.

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

Viticulture

Our Seaview Vineyard in the Awarere 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.

This aromatic variety sits on a sheltered, north facing slope, with soil that is predominantly windblown loess.

Winemaking

- Winemaker:** Natalie Christensen
- Harvest Date:** 21st March - 7th April 2021
- Winemaking Analysis:** Alc 13% | pH 3.44 | TA 5.6 | RS 3.8g/l

Individual parcels of Pinot Gris were harvested. The fruit was gently pressed and cold settled until clear. The clear juice was then racked to a mixture of stainless steel tanks and large French oak barrel.

Each parcel was fermented separately using a range of selected yeasts to enhance varietal characters. Following fermentation, the barrel portion was left on lees for 6 months to add further complexity and texture to the wine. The wine was then blended, stabilised and filtered prior to bottling.



AWATERE VALLEY • MARLBOROUGH