

YEALANDS

ESTATE

SINGLE VINEYARD



Pinot Noir

— 2021

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:** Lifted dark berry aromas of blackberries and boysenberry, with subtle floral and spice notes.
- Palate:** The palate is structured, with generous ripe cherry and boysenberries flavours, balanced with tannins and hints of oak.
- Food Match:** This wine matches beautifully with red meat dishes, such as venison and lamb, wood-fired pizza, and hearty nachos.
- Dietary:** Suitable for vegetarians, vegans and a gluten free diet.
- Cellaring:** Drink now or cellar 2-4 years.

Vintage Summary

This was 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 showcases the wonderful hallmarks Awatere vineyards are known for.

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. This produces a smaller, thicker skinned berry, with intense fruit flavours. This fruit is sourced from different locations in our Seaview Vineyard. The unique micro climates within the blocks ensure low yields which consistently produce Pinot Noir with good structure and flavour.

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 12th March - 20th April 2021

Winemaking Analysis: Alc 12.5% | pH 3.68 | TA 5.76 | RS 2.1g/l

The Pinot Noir fruit for this wine was picked when it was showing perfect ripeness and balanced fruit flavours. The parcels were cold macerated, before being warmed and inoculated with yeast. A hot fermentation proceeded, with regular plunging to craft a wine with elegance and structure. Post primary fermentation the parcels were gently pressed off, settled, then racked off heavy lees and aged in a mixture of French oak barriques. The wine remained in oak whilst it went through natural malolactic fermentation. It was then blended and filtered for bottling.



AWATERE VALLEY • MARLBOROUGH