YEALANDS
ESTATE
SINGLE VINEYARD

Pinot Noir

— 2025

AWATERE VALLEY • MARLBOROUGH

High above the Awatere River on a terrace shaped by glacial and tectonic movements, Taylor Pass vineyard produces wines of purity, precision and a distinct mineral drive. Yealands Estate Single Vineyard wines showcase the unique environment and diversity of flavours from our premium Awatere Valley vineyards.

Tasting Note

Bouquet: Lifted aromas of red plum and ripe cherry lead the nose, layered with delicate violet florals and subtle savoury notes. A gentle mineral thread reflects the elevated glacial terrace soils of Taylor Pass.

Palate: Silky and finely structured, with vibrant red fruit at the core. Red plum and cherry flow seamlessly across the palate, framed by supple tannins and fresh natural acidity. The finish is savoury and persistent, with a refined mineral edge that speaks to the cool Awatere conditions.

Food Match: Beautiful alongside herb-crusted lamb, duck breast with cherry glaze, or wild mushroom risotto. Also pairs effortlessly with aged cheddar or a simple charcuterie board.

Dietary: Suitable for vegetarians, vegans and a gluten free diet.

Cellaring: Enjoy now or cellar for 3-6 years.

Vintage Summary

2025 was a season of generosity — both in the vineyard and in the glass. Across our vineyards in the Awatere Valley and throughout Marlborough, we were fortunate to see yields above the long-term average, a welcome contrast to the lighter 2024 vintage.

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 balanced by optimal conditions through late summer and early autumn, with warm days and cool nights enhancing flavour development and acid retention.

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 17th March 2025

Winemaking Analysis: Alc 13% | pH 3.67 | TA 5.41 | RS 1.8g/l

The Pinot Noir for this wine was harvested at optimal ripeness, when flavour, tannin and acidity were in natural balance. Each parcel was cold soaked to gently extract colour and aromatic lift, before being warmed and inoculated for fermentation. Fermentation was conducted at warm temperatures with regular hand plunging to build structure, texture and depth while retaining finesse. Following primary fermentation, the wine was gently pressed, settled and transferred to French oak barriques.

Maturation in oak allowed the wine to undergo natural malolactic fermentation, enhancing texture and integration. After careful blending of selected barrels, the wine was filtered and bottled to preserve purity and site expression.

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