

YEALANDS

ESTATE

SINGLE VINEYARD

Sauvignon Blanc

— 2020

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:** Intense with flavours of lime and blackcurrant leaf, passionfruit and fresh herbs, layered with bright green citrus notes.
- Palate:** The palate is textured and elegant, with the distinctive mineral finish that our Single Vineyard Sauvignon Blanc is renowned for.
- Food Match:** Enjoy as an aperitif, or with freshly shucked oysters, prawns, green lip mussels and clams. Also matches brilliantly with a goats cheese salad.
- Dietary:** Suitable for vegetarians, vegans and a gluten free diet.
- Cellaring:** Drink now or cellar 2-4 years.

Vintage Summary

We were incredibly lucky to be granted permission to create these wines during the global pandemic crisis. For this reason, our 2020 wines carry some very unique memories.

The 2020 growing season was very dry, which meant disease pressure was low and some timely light rains kept just enough water flowing in our rivers. We had a classic Marlborough autumn with warm days and cool nights, which created this season's Sauvignon Blanc with our signature fresh natural acidity and intense fruit flavours. We had fairly stable weather during Sauvignon Blanc flowering, with a small amount of rain affecting some of the later flowering areas, resulting in lighter crops and intense flavours.

The Sauvignon Blanc from this vintage is showing the wonderful typicity that our Seaview Vineyard is known for – highly aromatic fruit flavours of blackcurrant leaf and green citrus with a vibrant palate that is layered with an elegant mineral finish.

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.

This wine is a blend of three different blocks located in the coastal eastern area of the Seaview Vineyard. The wine radiates the coastal influence blocks; with expressive aromatics and mineral backbone and length.

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 27th - 28th March 2020

Winemaking Analysis: Alc 12.5% | pH 3.17 | TA 7.3 | RS 3.4g/l

Optimal fruit selected from our coastal M, N and O Blocks was harvested and field destemmed. After gently pressing and removing solids, the clear juice was fermented using a specially selected yeast to enhance varietal character. A long cool fermentation followed to capture and enhance the pure aromatics. The wine was blended, stabilised and filtered prior to bottling.



AWATERE VALLEY • MARLBOROUGH

