

YEALANDS

ESTATE

SINGLE VINEYARD



Sauvignon Blanc

— 2023

Our Seaview Vineyard in the Awatere Valley is one of New Zealand's most coastal vineyards. Breathtaking 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:** The nose is highly expressive, with salty green bean, fresh herbs and citrus.
- 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, steamed green lip mussels or goat cheese salad.
- Dietary:** Suitable for vegetarians, vegans and a gluten free diet.
- Cellaring:** Drink now or cellar 2-4 years.

Vintage Summary

Marlborough experienced rather high rainfall during the growing season, resulting in high moisture levels throughout the vineyard. Dewy mornings combined with good crops created a sense of nervousness heading into vintage. However, the weather remained stable, which meant we could pick our fruit when desired and the concentration and health of the fruit was outstanding.

The Sauvignon Blanc from this vintage is showing the wonderful typicity that our Seaview Vineyard is known for – highly aromatic flavours with a vibrant palate that highlights purity of site 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 two different blocks on the property – one warmer, sheltered inland block and a coastal block. The wine brings together in harmony the diverse spectrums of the blocks; the warmer site contributing the expressive aromatics and the cooler site giving the mineral backbone and length.

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 5th-12th April 2023

Winemaking Analysis: Alc 12.5% | pH 3.34 | TA 7.63 | RS 3.6 g/l

Optimal fruit selected from our coastal A, B, L and F 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