

YEALANDS

ESTATE

SINGLE VINEYARD



Sauvignon Blanc

— 2025

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:** Vibrant and expressive, featuring fresh lime, blackcurrant bud, exotic fruits, sweet herbs, and a delicate hint of mint.
- Palate:** The palate offers strong structure, driven by bright citrus and ripe tropical fruits, seamlessly balanced with a saline touch and a pronounced mineral finish.
- Food Match:** This wine's vibrant acidity and exotic fruit notes means it matches well with a range of foods; grilled or baked white fish, oysters or mussels, fresh green salads, goats cheese, asparagus or artichoke based dishes.
- Dietary:** Suitable for vegetarians, vegans and a gluten free diet.
- Cellaring:** Drink now or cellar 2-4 years.

Vintage Summary

2025 was a generous season both in vineyard and glass. Yields across our Seaview vineyards and Marlborough were above average, a great follow-up to 2024's lighter vintage. A strong flowering and classic Indian summer with balanced warmth and rainfall ensured healthy vines and steady ripening. Cooler January days paired with warm late summer nights boosted flavor and acidity. Fruit concentration and quality were standout features, reflecting the resilience of our coastal vineyards, the season's exceptional growing conditions, and the careful vineyard work by our growers to balance yields and optimise flavour development.

Vintage 2025 delivered wines with weight and finesse, vibrant aromatics, purity of flavour, and the hallmark expression we strive for at Yealands.

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.

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 25th - 30th March 2025

Winemaking Analysis: Alc 12.5% | pH 3.2 | TA 7.1 | RS 2.5g/l

The fruit selected for this wine came from our more coastal blocks and was harvested when it was at optimum ripeness. When the fruit arrived at the winery, it was gently pressed and left to settle for 48 hours. The clear juice was then racked and fermented with specially selected yeast to help enhance varietal character. A long, cool fermentation followed to capture and enhance the pure aromatic. Post fermentation, the wine was stabilised and filtered prior to bottling.



AWATERE VALLEY • MARLBOROUGH