

# YEALANDS

ESTATE WINES

MARLBOROUGH ≈ NEW ZEALAND



## BLOCK L5 SINGLE BLOCK SAUVIGNON BLANC

AWATERE VALLEY, MARLBOROUGH | 2021

Thinking differently is what we do at Yealands. Crafting award-winning wines in harmony with nature has seen us lead the world in sustainable winegrowing. But most importantly, it means great tasting wines which don't cost the earth.

Our Single Block wines are the purest expression of our land, showcasing the distinctive flavours from individual vineyard blocks.

### TASTING NOTE

*Bouquet:* Pure, lifted aromas of wild herb, citrus, and mineral notes.

*Palate:* The palate is textured and concentrated, with soft acidity and a mineral drive, that gives this wine exceptional length.

*Food Match:* Clams, freshly shucked oysters, asparagus dishes, goats' cheese salad.

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

*Cellaring Recommendation:* Enjoy now, or cellar 2-4 years.

### BLOCK CHARACTERISTICS

Vineyard: Seaview Vineyard, Awatere Valley, Marlborough

Soil: Wind-blown loess

Elevation: 69m above sea level

Aspect: North facing slope next to the coast

Distance from the Ocean: 900m

Taste Profile: The L5 Block is situated in a very exposed area right on the coastline of our Seaview Vineyard. It is the coolest, most extreme site on the vineyard and the subsequent wine reflects this terroir - mineral, salty, crushed oyster shell and wet stone are just a few of the flavours that characterise this unique wine.

### VINTAGE

The 2021 growing season started with some late spring frosts and 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 superb fruit. With clear warm days during March, it meant we could pick at our leisure without any pressure from the elements.

Our L5 Sauvignon Blanc parcel was picked at optimal ripeness, showing the intense flavours and aromas this wine is known for.

### VITICULTURE

*Viticulturist:* David Sheard

*Vine Age:* Planted in 2005

*Irrigation:* Monitored daily with soil moisture probes

*Nutrition:* Seaweed, compost and mulching. Given the proximity to the ocean and off-shore breezes, vine nutrition is carefully monitored to avoid undue stress on the vines

### WINEMAKING

*Winemaker:* Natalie Christensen

*Harvest Date:* 29<sup>th</sup> - 30<sup>th</sup> March 2021

*Winemaking Analysis:* Alc 13.0% pH 3.31 TA 7.45 RS 3.5g/l

The clean, ripe fruit picked from our L5 block was de-stemmed, chilled and gently pressed off to settle in a small stainless steel tank for 48 hours. The clear juice was racked off and warmed before being inoculated with yeast selected for achieving pure fruit expression. A long, cool fermentation took place over 21 days. Once fermentation was complete, the wine was racked, stabilized and filtered before bottling.

[www.yealands.co.nz](http://www.yealands.co.nz)

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