

YEALANDS

ESTATE WINES

MARLBOROUGH ≈ NEW ZEALAND



BLOCK L5 SINGLE BLOCK SAUVIGNON BLANC

AWATERE VALLEY, MARLBOROUGH | 2022

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: 700m

Taste Profile: Due to the location of this block within the vineyard, the subsequent wine reflects the terroir – mineral, salty, and textural are just a few of the flavours that characterize this unique wine.

VINTAGE

Vintage 2022 was an exciting classic Marlborough harvest. A warm Spring secured good fruit set throughout the region. Some challenging weather in February was rewarded with clear warm days throughout harvest. The cool crisp nights and warm days in March retained vibrant acidity while allowing flavours to develop fully. A slow and steady ripening resulted in beautifully intense and structured wines.

The resulting wine is showing the wonderful hallmarks that our Marlborough vineyards are known for – highly concentrated fruit flavours, with underlying purity and minerality.

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: 03th - 31st March 2022

Winemaking Analysis: Alc 13.0% pH 3.45 TA 7.74 RS 2.9g/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.

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