YEALANDS
ESTATE
SINGLE VINEYARD

SEAVIEW VINEYARD

Pinot Gris

— 2024

AWATERE VALLEY • MARLBOROUGH

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: Shows beautifully lifted orchard fruit aromas, pear drop and citrus notes, with underlying perfumed aromas of nectarine blossom and white florals.

Palate: The palate is elegant and pure, with a lovely balance between fruit sweetness and acidity, with a chalky finish creating fantastic length.

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 up to 4 years.

Vintage Summary

Vintage 2024 was another one for the history books, with a hot, dry summer and low rainfall impacting the Marlborough region. It's a year that can be celebrated for its outstanding quality. Several factors contributed to lower yields, with early spring frosts, cooler temperatures during flowering, and prolonged dry conditions and water restrictions throughout summer and the harvest period.

The unique seasonal conditions of vintage 2024 have produced wines of exceptional quality and showing the wonderful hallmarks that our Marlborough vineyards are known for - highly concentrated flavours, with underlying purity and minerality. We are excited to share them with the world.

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.

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 7th March - 23rd March 2019

Winemaking Analysis: Alc 13% | pH 3.22 | TA 6.36 | RS 3.2g/l

Individual parcels of Pinot Gris were harvested. The fruit was gently pressed and cold settled until clear. The clear juice was then racked to a mixture of stainless steel tanks and large French oak barrel. Each parcel was fermented separately using a range of selected yeasts to enhance varietal characters. Following fermentation, the barrel portion was left on lees to add further complexity and texture to the wine. The wine was then blended, stabilised and filtered prior to bottling.