

YEALANDS

ESTATE

SINGLE VINEYARD



Sauvignon Blanc

— 2024

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:** Highly expressive with fresh lime, blackcurrant bud, exotic fruits, sweet herbs and a subtle mint note.
- Palate:** The palate has great structure, with a citrus drive and juicy tropical fruits, which are intertwined with a salty edge and distinctive 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

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: 24th - 27th March 2024

Winemaking Analysis: Alc 13% | pH 3.37 | TA 7.42 | RS 3.2g/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 aromatics. Post fermentation, the wine was stabilised and filtered prior to bottling.



AWATERE VALLEY • MARLBOROUGH