YEALANDS
ESTATE
SINGLE VINEYARD

P.G.R.
— 2020

SEAVIEW VINEYARD

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:	Ripe exotic fruits, white peach and orange blossom, with underlying citrus flavours and a touch of cardamon and ginger.
Palate:	The palate shows good fruit concentration, and a wonderful balance between texture, fruit weight and acidity.
Food Match:	Beautifully matched with all Asian cuisine, braised pork belly and warm apple pie
Dietary:	Suitable for vegetarians, vegans and a gluten free diet.
Cellaring:	Drink now or cellar 2-4 years.

Vintage Summary

We were incredibly lucky to be able to continue to create these wines during the global pandemic crisis. For this reason, our 2020 wines carry some very unique memories.

The 2020 growing season was very dry, which meant disease pressure was low and some timely light rains kept just enough water flowing in our rivers. We had a classic Marlborough autumn with warm days and cool nights, which created this season's wines with our signature fresh natural acidity and intense fruit flavours.

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. The cool site regularly commences harvest up to one week later than other sub regions.

All three of these aromatic varieties sit on sheltered, north facing slopes. The soil is predominantly windblown loess.

Winemaking

Winemaker:	Natalie Christensen
Harvest Date:	2nd - 16th April 2020
Varieties:	Pinot Gris 50% Riesling 35% Gewürztraminer 15%
Winemaking Analysis:	Alc 13% | pH 3.25 | TA 5.3 | RS 4.0g/l

Fruit from contrasting areas in the Seaview Vineyard was selected for this wine and harvested individually. The fruit was de-stemmed then pressed gently prior to cold settling for 72 hours. The clear juice was then racked off and each parcel was fermented separately using a specially selected yeast to enhance varietal character. A long cool fermentation followed to capture and enhance the pure aromatics. The wine was blended, stabilised and filtered prior to bottling.

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