

YEALANDS

WINES

MARLBOROUGH ≈ NEW ZEALAND

YEALANDS Lighter Sauvignon Blanc Marlborough 2021

Our wine is inspired by the coast that surrounds us, so close to the ocean that our vines are often misted with sea spray. The beauty of our environment influences how we craft wine, respectful of nature and our land. Yealands believes in sustainable winemaking and creating thoughtfully crafted wines that work in harmony with our landscape.

Tasting Note

Bouquet

Shows lifted notes of freshly picked snow peas, blackcurrant leaf, and green passionfruit underpinned with aromas of fresh citrus and young tropical fruits.

Palate

The palate is lively and herbaceous with flowering herb, lemongrass, kaffir lime and green kiwifruit. Well balanced with a fresh zesty finish.

Food Match

Enjoy with seafood, chicken, salads and pastas.

Dietary Information

Suitable for vegetarians, vegans and a gluten free diet.

Cellaring Recommendation

Enjoy now, or cellar up to 2 years.

Vintage Summary

This is the earliest harvest on record since our inception. There were late spring frosts in Marlborough and some 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 stunning fruit. We had clear warm days throughout March, so we could pick at our leisure, without any pressure from the elements.

The resulting wine is showing the wonderful hallmarks that our Awatere and Wairau vineyards are known for – highly aromatic herbaceous and tropical flavours with underlying purity and minerality.

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 15th - 26th March 2021

Winemaking Analysis: Alc 9.0% | pH 3.28 | TA 7.6 | RS 5.6g/l

Carefully selected parcels of Sauvignon Blanc from our Awatere and Wairau Valley vineyards were used to craft this wine. The vines were carefully managed to reach ideal balance and flavour concentration at lower sugar levels, producing a lighter in alcohol wine.

At the winery, the fruit was gently pressed, and the juice was cold settled for 72 hours. The clear juice was racked off solids followed by a long cool fermentation in stainless steel to capture and enhance the fruit flavours.

Each of the individual parcels were fermented separately using a range of selected yeasts to enhance varietal characters. The wine was then blended, stabilised and filtered in preparation for bottling.



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THINK SUSTAINABLY
DRINK RESPONSIBLY

