

YEALANDS
WINES
MARLBOROUGH ≈ NEW ZEALAND



YEALANDS

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

The nose shows lifted tropical and citrus notes, underpinned with aromas of freshly cut herbs and blackcurrant leaf.

Palate

The delicious palate is layered with green tropical fruits and balanced with a refreshing crisp mineral finish.

Food Match

Enjoy with seafood, grilled 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 Marlborough vineyards are known for – highly concentrate fruit flavors, with underlying purity and minerality.

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 12th March - 9th April 2021

Winemaking Analysis: Alc 13.0% | pH 3.23 | TA 7.3 | RS 3.6 g/l

Carefully selected parcels of Sauvignon Blanc from our Awatere and Wairau Valley vineyards were used to craft this wine. At the winery, individual parcels of fruit were gently pressed and clarified. The clear juice was then fermented separately using a range of selected yeasts. A long, cool fermentation in stainless steel tanks retained the vibrant, fresh characters Sauvignon Blanc is known for. After fermentation the wine was blended, stabilised, and filtered in preparation for bottling.