

YEALANDS

ESTATE

SINGLE VINEYARD



Pinot Noir

— 2020

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:** Intense with blackberries, boysenberry, subtle spice and cocoa.
- Palate:** The palate is powerful and structured. Generous ripe black cherry and boysenberries flavours, balanced with fine tannins and hints of oak.
- Food Match:** This wine matches beautifully with red meat dishes, such as venison and lamb, wood-fired pizza, and hearty nachos.
- 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. This wine is sourced from four locations in our Seaview Vineyard. The unique micro climates within the blocks ensure low yields which consistently produce Pinot Noir with good structure and flavour.

Winemaking

- Winemaker:** Natalie Christensen
- Harvest Date:** 24th March - 5th April 2020
- Winemaking Analysis:** Alc 13.5% | pH 3.7 | TA 5.9 | RS 1.4 g/l

The Pinot Noir fruit for this wine was picked when it was showing perfect ripeness and balanced fruit flavours. The parcels were cold macerated at 6–8 degrees for five days before being warmed and inoculated with yeast. A fast, hot fermentation proceeded with regular hand plunging to craft a wine with elegance and structure. Post primary fermentation the parcels were gently pressed off, settled for 24 hours then racked off heavy lees and aged in a mixture of French oak barriques. The wine remained in oak for 9 months whilst it went through natural malolactic fermentation. It was then blended and filtered for bottling.



AWATERE VALLEY • MARLBOROUGH