

YEALANDS

ESTATE

SINGLE VINEYARD



Sauvignon Blanc

— 2021

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:** Concentrated flavours of snowpea, flowering herbs, green papaya and blackcurrant, with underlying ripe green citrus notes
- Palate:** The palate is textured and elegant, with the distinctive mineral finish that our Single Vineyard Sauvignon Blanc is renowned for.
- Food Match:** Enjoy as an aperitif, or with freshly shucked oysters, steamed green lip mussels or goat cheese salad.
- Dietary:** Suitable for vegetarians, vegans and a gluten free diet.
- Cellaring:** Drink now or cellar 2-4 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 Sauvignon Blanc from this vintage is showing the wonderful typicity that our Seaview Vineyard is known for – highly aromatic flavours with a vibrant palate that highlights purity of site with an elegant, mineral finish.

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 a blend of four different blocks located in the coastal eastern area of the Seaview Vineyard. The wine radiates the coastal influence blocks; with expressive aromatics and mineral backbone and length.

Winemaking

- Winemaker:** Natalie Christensen
- Harvest Date:** 25th - 30th March 2021

Winemaking Analysis: Alc 13% | pH 3.22 | TA 7.6 | RS 3.3g/l

Optimal fruit selected from our coastal A, B, L and F Blocks was harvested and field destemmed. After gently pressing and removing solids, the clear juice was fermented 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.



AWATERE VALLEY • MARLBOROUGH

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Pinot Gris

— 2019

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Tasting Note

- Bouquet:** Shows pure fruit flavours of passionfruit, blackcurrant leaf, fresh herbs, layered with bright citrus notes.
- Palate:** The palate is textured and elegant, with the distinctive mineral finish that our Single Vineyard Sauvignon Blanc is renowned for.
- Food Match:** Enjoy as an aperitif, or with freshly shucked oysters, prawns, green lip mussels and clams. Also matches brilliantly with a goats cheese salad.
- Dietary:** Suitable for vegetarians, vegans and a gluten free diet.
- Cellaring:** Drink now or cellar 2-4 years.

Vintage Summary

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Viticulture

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Winemaking

- Winemaker:** Natalie Christensen
- Harvest Date:** 29th March - 8th April 2019
- Winemaking Analysis:** Alc 13% | pH 3.20 | TA 7.1 | RS 3.0g/l

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P.G.R.

— 2019

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Tasting Note

- Bouquet:** Ripe exotic fruits, white peach and orange blossom, with underlying citrus flavours and a touch of spice and ginger.
- Palate:** The palate shows good fruit concentration, and a wonderful balance between texture, fruit weight and acidity, with a refreshing crisp citrus finish.
- Food Match:** Beautifully matched with all Asian cuisine, seafood, chicken and pork dishes.
- Dietary:** Suitable for vegetarians, vegans and a gluten free diet.
- Cellaring:** Drink now or cellar 2-4 years.

Vintage Summary

The 2019 growing season in Marlborough was a hot and dry one. We received small amounts of rain around the end of December, but then no further until late February. These rain events had very little impact on soil moisture levels, but helped to replenish our rivers, setting us up nicely to see us through to harvest. Vintage started in mid-March and it provided us with incredibly stable weather. This meant we could pick blocks at their optimum ripeness with fruit that was full of flavour, naturally balanced acidity and lovely weight.

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:** 21st - 25th March 2019
- Varieties:** Pinot Gris 55% Riesling 29.5% Gewürztraminer 15.5%
- Winemaking Analysis:** Alc 13% | pH 3.20 | TA 7.1 | RS 3.0g/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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Pinot Noir Rosé

— 2019

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Tasting Note

- Bouquet:** This elegant, deep salmon coloured Rosé has an enticing bouquet of vibrant red berries and cream.
- Palate:** Luscious ripe strawberry and raspberry flavours on the palate are complemented with minerality and fresh acidity.
- Food Match:** Beautiful as an aperitif or with both fresh and smoked salmon dishes. Also matches well with melon and prosciutto.
- Dietary:** Suitable for vegetarians, vegans and a gluten free diet.
- Cellaring:** Drink now or cellar 2-4 years.

Vintage Summary

The 2019 growing season in Marlborough was a hot and dry one. We received small amounts of rain around the end of December, but then no further until late February. These rain events had very little impact on soil moisture levels, but helped to replenish our rivers, setting us up nicely to see us through to harvest. Vintage started in mid-March and it provided us with incredibly stable weather. This meant we could pick blocks at their optimum ripeness, and resulted in a Rosé that was full of fruit flavours in the red berry spectrum, with vibrancy, purity and structure.

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 produces a smaller, thicker skinned berry with intense fruit flavours.

To make our Pinot Noir Rosé, we picked the fruit early to capture the fresh acidity and bright raspberry character.

Winemaking

- Winemaker:** Natalie Christensen
- Harvest Date:** 29th March - 8th April 2019
- Winemaking Analysis:** Alc 12.5% | pH 3.49 | TA 5.8 | RS 4.2 g/l

The Pinot Noir was harvested, field de-stemmed and pressed in a closed, inert environment. The juice was then pressed off gently and cold settled for 72 hours. The clear juice was racked into old French barriques and stainless steel tanks, then inoculated with selected yeast to enhance the varietal Pinot Noir characters of red fruit. Post fermentation, the bright, fruit forward wine fermented in tank was blended with the rich textural wine from oak to create an elegant and well-structured Rosé. The wine was stabilised and gently filtered prior to bottling.



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Pinot Noir

— 2020

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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.



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Late Pick Riesling

— 2019

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Tasting Note

- Bouquet:** Intensely varietal with lifted lime, baked stone fruit and honeysuckle.
- Palate:** The palate is fleshy and sweet with candied citrus and ripe stone fruit, with a harmonious balance between acidity and natural sweetness.
- Food Match:** Enjoy as an aperitif, also matches well with cheese boards, spicy Thai and roast pork dishes.
- Dietary:** Suitable for vegetarians, vegans and a gluten free diet.
- Cellaring:** Drink now or cellar 2-4 years.

Vintage Summary

The 2019 growing season in Marlborough was a hot and dry one. We received small amounts of rain around the end of December, but then no further until late February. These rain events had very little impact on soil moisture levels, but helped to replenish our rivers, setting us up nicely to see us through to harvest. Vintage started in mid-March and it provided us with incredibly stable weather. This meant we could pick blocks at their optimum ripeness.

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 results in naturally low cropping fruit with intense flavour and structure.

The fruit for this Riesling came from our D2E block which was one of the first established in our Seaview vineyard and is relatively flat and on predominantly loess soils.

Carefully selected rows were left out until mid-May to concentrate flavours and sugars.

Winemaking

- Winemaker:** Natalie Christensen
- Harvest Date:** 14th May 2019

Winemaking Analysis: Alc 12% | pH 3.44 | TA6.3 | RS 60g/l

The Riesling for the Single Vineyard Late Picked Riesling was hand harvested by the entire team at Yealands in impeccable condition. When in the winery, the whole bunches were lightly pressed over two days. After settling, the juice was moved into a stainless steel egg shaped tank and inoculated with a carefully selected yeast strain to capture and enhance aromatic Riesling characters. A long and cool ferment took place and was stopped when the alcohol, residual sugar and acidity were in balance. The wine was then racked, stabilised and filtered prior to bottling.



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