

YEALANDS

ESTATE WINES

MARLBOROUGH ≈ NEW ZEALAND



BLOCK S1 SINGLE BLOCK SAUVIGNON BLANC

AWATERE VALLEY, MARLBOROUGH | 2020

Thinking differently is what we do at Yealands. Crafting award-winning wines in harmony with nature has seen us lead the world in sustainable winegrowing. But most importantly, it means great tasting wines which don't cost the earth.

Our Single Block wines are the purest expression of our land, showcasing the distinctive flavours from individual vineyard blocks.

TASTING NOTE

Bouquet: The nose shows herbal and blackcurrant leaf notes, intertwined with jalapeno blossom.

Palate: Our S1 Sauvignon Blanc is scented and textural, it shows great concentration and bright flinty acidity.

Food Match: Enjoy with both fresh and cooked seafood dishes including freshly shucked oysters, prawns, green lipped mussels and creamy scallops.

Dietary Information: Suitable for vegetarians, vegans and a gluten free diet.

Cellaring Recommendation: Enjoy now, or cellar 2-4 years.

BLOCK CHARACTERISTICS

Vineyard: Seaview Vineyard, Awatere Valley, Marlborough

Soil: Wind-blown loess

Elevation: 42 - 95m above sea level

Aspect: North facing slope on a gentle plateau

Distance from the Ocean: 4,000m

Taste Profile: Our S1 block Sauvignon Blanc comes from a sun soaked site, moderated by cool, coastal breezes on our Seaview Vineyard. The subsequent style and flavours reflect this terroir, with a lush, full palate, balanced by mouth-watering acidity

VINTAGE

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 unique memories. The 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 means this season's wines show our signature fresh acidity and intense flavours. Our S1 Sauvignon Blanc parcel was picked at perfect ripeness, allowing the wine to show the classic flavours and aromas that the wine is known for.

VITICULTURE

Viticulturist: David Sheard

Vine Age: Planted in 2007

Irrigation: Monitored daily with soil moisture probes

Nutrition: Seaweed, compost and mulching

WINEMAKING

Winemaker: Natalie Christensen

Harvest Date: 5th April 2020

Winemaking Analysis: Alc 13.5% pH 3.18 TA 6.9 RS 3.2g/l

The carefully harvested fruit from our S1 block was de-stemmed, chilled and gently pressed. The juice was cold settled for 72 hours, after which the clear juice was racked off. A long, cool fermentation with a specialist Sauvignon Blanc yeast followed to capture and enhance the distinctive fruit flavours created by the S1 block. Once fermentation was complete, the wine was racked, stabilised and filtered before bottling.

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