

YEALANDS

ESTATE WINES

MARLBOROUGH ≈ NEW ZEALAND



BLOCK S1 SINGLE BLOCK SAUVIGNON BLANC

AWATERE VALLEY, MARLBOROUGH | 2021

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 is pure and expressive showing vibrant herbal and blackcurrant leaf notes, with underlying ripe citrus notes.

Palate: Our S1 Sauvignon Blanc is elegant and textural, it shows great concentration and length, with a mineral finish.

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

This is the earliest harvest on record. The 2021 growing season started with some late spring frosts and 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 superb fruit. With clear warm days during March, it meant we could pick at our leisure without any pressure from the elements.

Our S1 Sauvignon Blanc parcel was picked at perfect ripeness, allowing the wine to show the classic flavours and aromas 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: 25th - 26th March 2021

Winemaking Analysis: Alc 13.5% pH 3.28 TA 8.0 RS 2.8g/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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