

YEALANDS

ESTATE

SINGLE VINEYARD



Albariño

— 2023

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:** The nose is bright and lifted with fresh apricot, orange blossom and lime aromas.
- Palate:** The palate is lively with bright acidity and lingering minerality.
- Food Match:** Grilled fish with fresh tomato salad or fish and chips.
- Dietary:** Suitable for vegetarians, vegans and a gluten free diet.
- Cellaring:** Drink now or cellar 2-4 years.

Vintage Summary

Vineyard:

Seaview Vineyard | Aspect: North facing slope | Soil: Windblown loess
Elevation: 160m | Distance from sea: 4500m

Marlborough experienced rather high rainfall during the growing season, resulting in high moisture levels throughout the vineyard. Dewy mornings combined with good crops created a sense of nervousness heading into vintage. However, the weather remained stable, which meant we could pick our fruit when desired and the concentration and health of the fruit was outstanding.

The resulting Albariño is showing highly concentrated flavours, with underlying purity and minerality.

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 Albariño vines were planted in 2019 atop the Seaview cliffs on a north facing slope. The soil is predominantly windblown loess, bringing mineral characteristics to this wine.

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 9th April 2023

Winemaking Analysis: Alc 12.5% | pH 3.4 | TA 8.31 | RS 3.7g/l

The Albariño from our Seaview Vineyard was harvested and field destemmed, once at the winery, it remained in the press for 18 hours, before being gently pressed. The juice was then left to settle for 72 hours, before the clear juice was racked and fermented utilising yeast, designed to heighten the varietal characters. Fermentation took place in both stainless steel and old oak barrels, to help enhance mouthfeel, as well as capturing the delicate Albariño characters. Once fermentation was complete, the wine remained on lees, with regular stirring for 4 months. The wine was then blended, stabilised and filtered prior to bottling.



AWATERE VALLEY • MARLBOROUGH